美味しんぼ

25

雁屋 哲・花咲アキラ

■スピリッツコミックス好評発売中！■

美味しんぼ（雁屋哲・花咲アキラ）… 1 ～25集
なぜか笑介（聖日出夫）…… 1 ～23集
F〈エフ〉（六田登）…… 1 ～17集
妻をめとらば（柳沢きみお）…… 1 ～14集
YAWARA！（浦沢直樹）…… 1 ～13集
マドンナ（くじらいいく子）…… 1 ～13集
ツルモク独身寮（窪之内英策）…… 1 ～ 7 集
神の左手悪魔の右手（楳図かずお）… 1 ～ 6 集
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美味しんぼ

BIG COMICS

美味しんぼ 25

対決!!スパゲッティ

作・雁屋 哲
画・花咲アキラ ◆

小学館
BC2035

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雁屋　哲　花咲アキラ　著作集

■ ビッグコミックス

美味しんぼ……Ⅰ～25集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
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傷追い人（小池一夫・池上遼一）……全11巻
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わたしは真悟（楳図かずお）……全10巻
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極めてかもしだ（山本直樹）……全６巻
はっぱ64（山本直樹）……全３巻
スローニン（吉田聡）……全４巻
ブルー・ジーン（くじらいいくこ）……全３巻
僚平㊙事情（六田登）……全２巻
かぼちゃ白書（六田登・タモツ）……全１巻
1½いっかにぶんのいち（むつ利之）…全２巻
ガルルル（むつ利之）……全２巻
表萬家裏萬家（澤井健）……全２巻
あどりぶシネ倶楽部（細野不二彦）……全１巻
うにばーしてぃBOYS（細野不二彦）　全１巻
座・スターダスト（国友やすゆき）…全１巻
美紅・舞子（西村しのぶ）……全１巻
胡桃（佐藤宏之）……全１巻

美味しんぼ

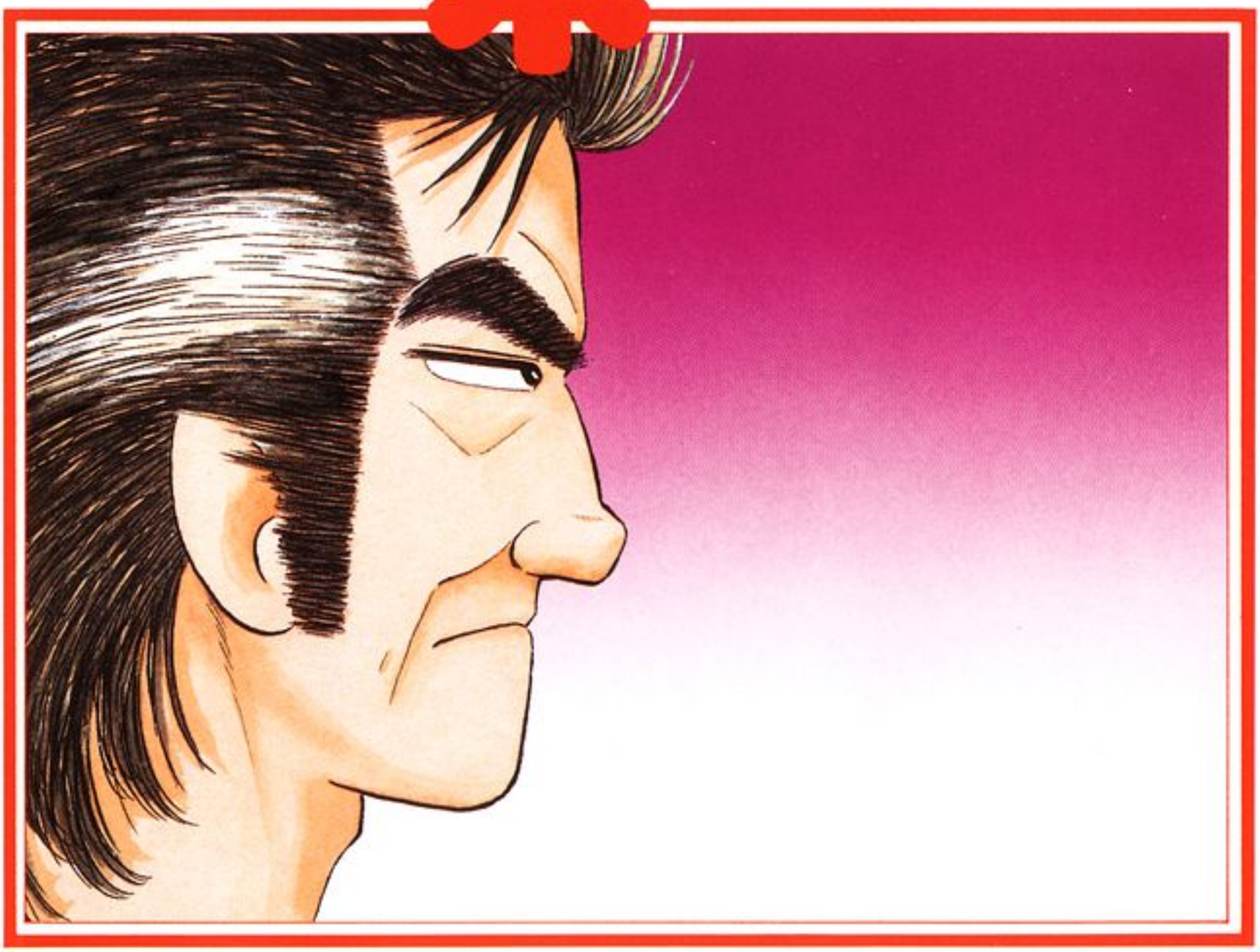
25 対決!!スパゲッティ

作・雁屋 哲
画・花咲アキラ

25 対決!!スパゲッティ

■イカ墨のリゾットヴェニス風、スズキの炎焼きジェノバ風、表紙はスパゲッティ・カルボナーラ。調理／リストランテ・マニン
TEL.03(478)3778（要予約）

美味(おい)しんぼ



美味(おい)しんぼ

25 対決!! スパゲッティ

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第1話

対決!!
スパゲッティ〈前編〉

SO WHAT'S GOING ON WITH YAMAOKA SHIROU? IS THERE ANY PROGRESS...?

YOU'RE USUALLY SO PROACTIVE AND PUSHY, THIS ISN'T LIKE YOU AT ALL.

I CAN'T RUSH INTO THINGS THAT QUICKLY.

AND?

2

AND SOMEONE ELSE IS INTER-ESTED.

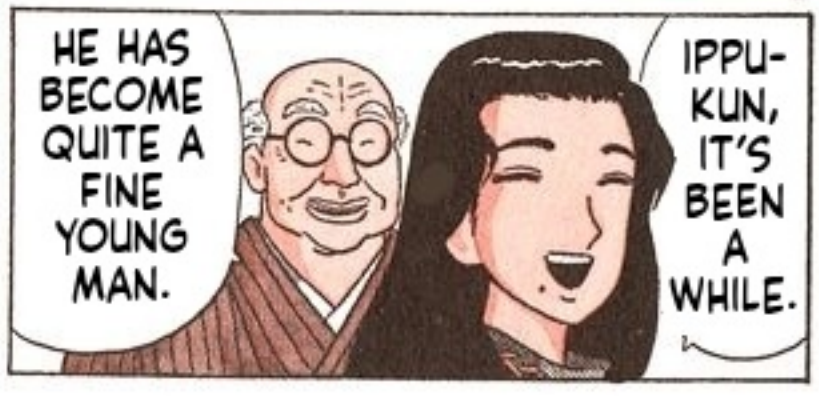
IT SEEMS LIKE YAMAOKA ISN'T EVEN THINKING ABOUT MARRIAGE AT ALL.

I'M NOT JUST TAKING IT EASY, YOU KNOW...

AND...

COOKING MASTER BOY 25.

3



I HUMBLY REQUESTED YOUR ASSISTANCE REGARDING THAT MATTER...

YES, ACTUALLY, KAZUHIKO IS GOING TO OPEN A RESTAURANT.

OH MY, WHAT HAPPENED?

SETTING THAT ASIDE... WHAT DO YOU THINK, NAKAHORI, ABOUT THIS CHRYSANTHEMUM...?

YES.

MR. KAZUHIKO, TELL ME ABOUT THE RESTAURANT.

HAHA, JUST LEAVE THE REST TO ME.

OH, MR. KAZUHIKO IS OPENING A RESTAURANT?

I APPRECIATE YOUR SUPPORT.

THAT'S AMAZING.

FORTUNATELY, I FOUND SOMEONE TO INVEST, SO I CAN FINALLY OPEN MY OWN PLACE.

4

HOWEVER, I HAVE SOME DISSATISFACTION WITH THAT...

HOWEVER, AT THE REQUEST OF THE INVESTORS, WE DECIDED TO FOCUS ON SPAGHETTI.

I EVEN WENT TO ITALY TO STUDY.

I TRAINED AT ABOUT FOUR ITALIAN RESTAURANTS IN TOKYO,

COOKING MASTER BOY 25.

ITALIAN CUISINE IS RICH AND VARIED, WITH DIVERSE INGREDIENTS AND TECHNIQUES.

CORVO

HOWEVER, SPAGHETTI IS JUST A SMALL PART OF ITALIAN CUISINE.

I KNOW THAT JAPANESE PEOPLE LOVE NOODLES, AND SPAGHETTI IS ESPECIALLY POPULAR AMONG PASTA.

YES... BUT I DON'T WANT TO MISS THIS OPPORTUNITY TO HAVE MY OWN RESTAURANT WITH THE INVESTORS I'VE FOUND.

I'M NOT VERY GOOD AT COOKING SPAGHETTI, BUT...

I'M DETERMINED TO MAKE THE RESTAURANT A SUCCESS.

SO, YOU DON'T REALLY WANT TO OPEN A SPAGHETTI SPECIALTY SHOP, DO YOU, KAZUHIKO?

5

OH, I WONDER IF YOUR GRANDFATHER KNOWS ANYTHING ABOUT SPAGHETTI?

I WANT TO CREATE SOMETHING APPEALING TO JAPANESE TASTES, NOT JUST ORDINARY SPAGHETTI...

THAT'S WHY I ASKED MY FATHER TO HELP US SEEK YOUR GUIDANCE.

わはははー

KAZUO!

ACTUALLY, IT'S ABOUT YOUR...

LEAVE IT TO ME!

I REALLY DON'T WANT TO BE A BOTHER...

I'LL INTRODUCE YOU!

I KNOW A GREAT PERSON!

EH? NO, I DON'T WANT TO IMPOSE.

EVERY TIME I GO TO HAYAMA, I'VE BEEN QUITE TAKEN CARE OF BY THE IBU FAMILY.

KAZUHIKO'S FATHER USED TO MANAGE MY FAMILY'S VILLA IN HAYAMA.

会議室

THEN LET'S GET STARTED.

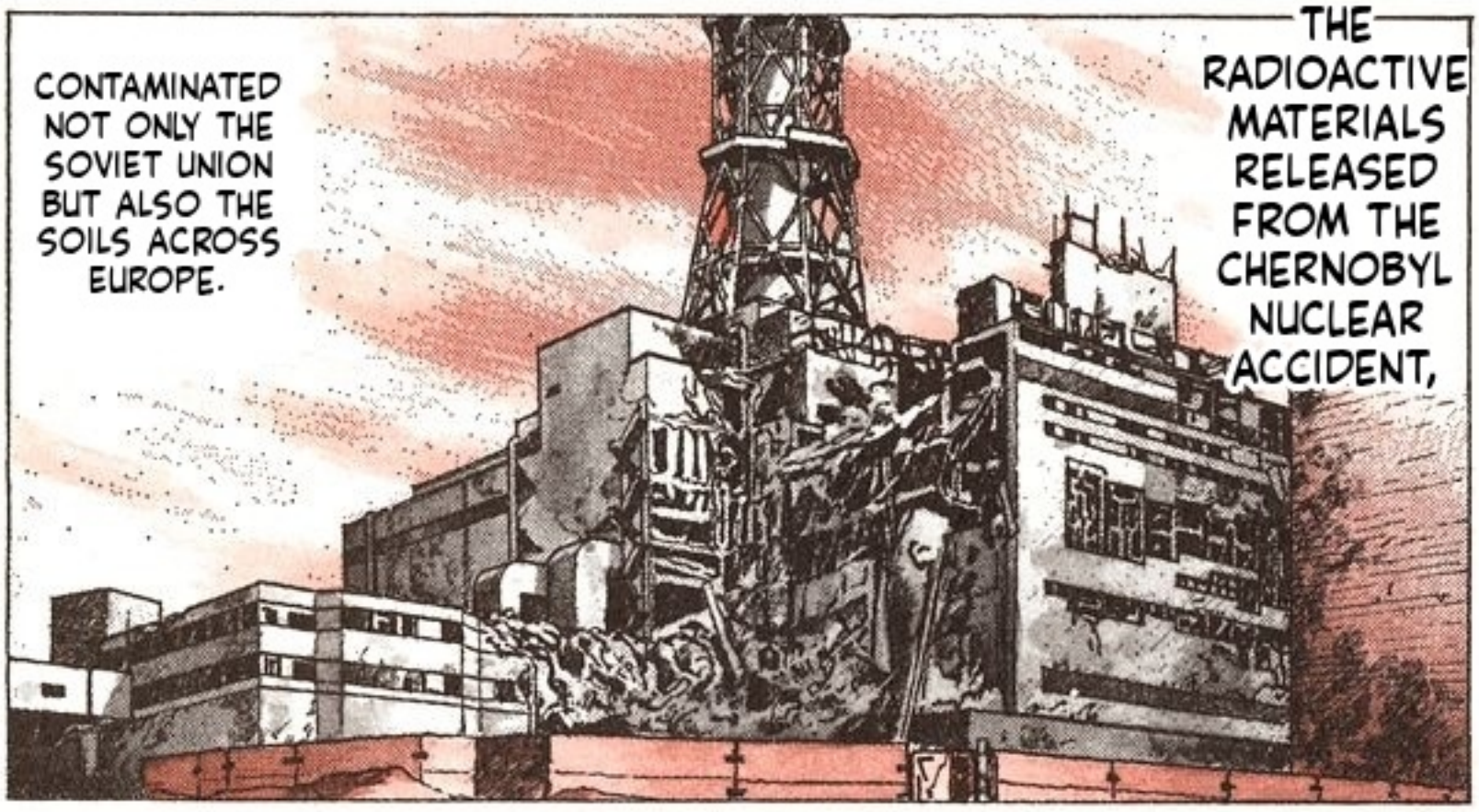
LIVING PART-TIME AT A BEACH HOUSE IN HAYAMA.

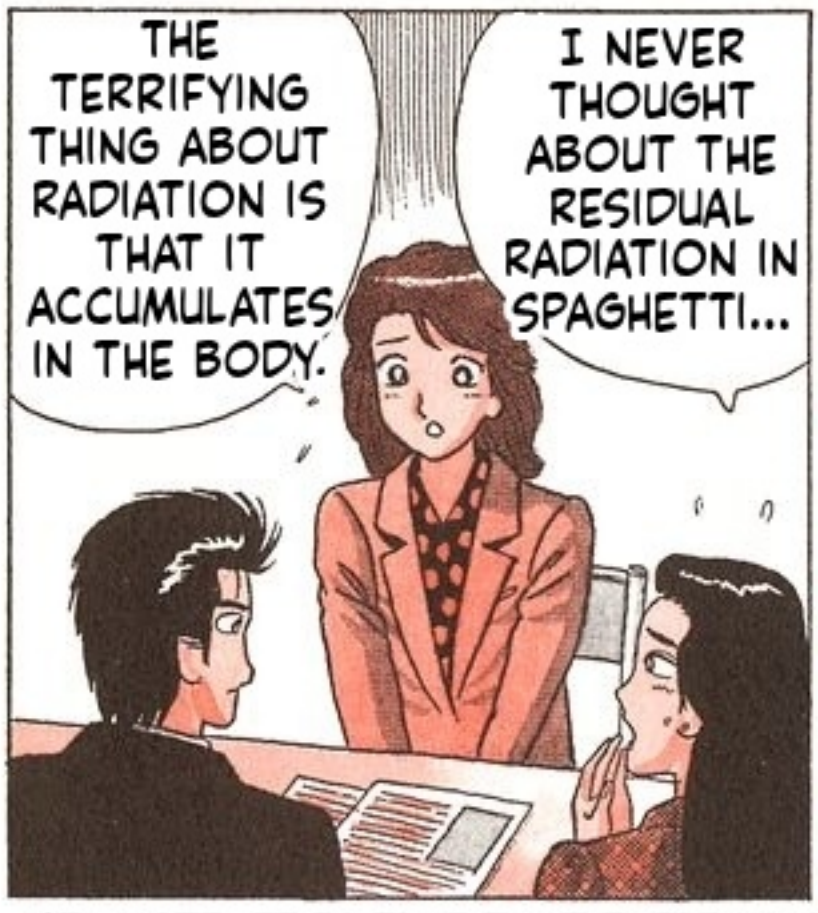
A VILLA IN HAYAMA... MUST BE NICE TO BE RICH.

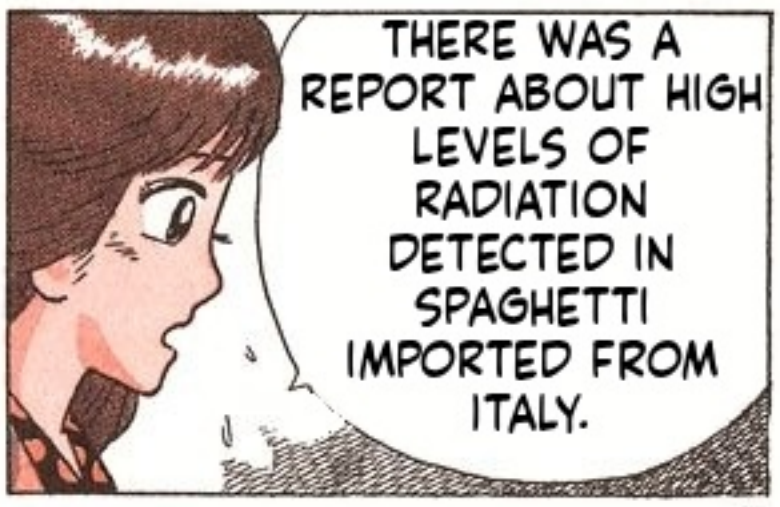
PLEASE, I WANT YOU TO HELP ME.

DON'T SAY SUCH MEAN THINGS!

COOKING MASTER BOY 25.







9 *TL NOTE: IT IS TRUE THAT THERE WAS SOME CONTAMINATION OF PASTA DIRECTLY AFTER THE ACCIDENT, BUT IT WAS FOUND THAT BOILING THE PASTA LARGELY REMOVED THE CONTAMINATION. BY 1990, IT WOULD'VE BEEN FINE.

RECENTLY, A THEORY HAS GAINED TRACTION THAT THERE ARE NO SAFE RADIATION EXPOSURE LIMITS BELOW A CERTAIN LEVEL.
EVEN WEAK RADIATION CAN CAUSE ABNORMALITIES IN CELLULAR CHROMOSOMES. MOREOVER, EVEN IF EACH FOOD HAS LOW RADIATION, IT ACCUMULATES IN THE BODY, AND EVENTUALLY, THE RADIATION LEVELS BECOME SIGNIFICANT.
OH, I'M SCARED...
WHAT SHOULD I DO...
THEN WHY NOT JUST USE JAPANESE-MADE SPAGHETTI?
THERE ARE COMPANIES IN JAPAN THAT MAKE SPAGHETTI, YOU KNOW...
IT'S NOT THAT SIMPLE.
WHY...?
IF YOU USE REGULAR WHEAT TO MAKE SPAGHETTI, IT WON'T HAVE THAT CHEWY, SPRINGY TEXTURE.
IT HAS TO BE MADE FROM DURUM SEMOLINA WHEAT.
AND THAT WHEAT CAN'T BE GROWN IN JAPAN.
EVEN IF IT'S A DOMESTIC BRAND OF SPAGHETTI, IF IT'S MADE WITH WHEAT IMPORTED FROM ITALY, THE RADIATION CONCERN REMAINS THE SAME.
THERE'S MORE.
SPAGHETTI ABSOLUTELY NEEDS TOMATO SAUCE...

SO, IT'S DANGEROUS TO EAT DELICIOUS SPAGHETTI WITH TOMATO SAUCE, HUH...

IT'S NOT JUST SPAGHETTI; IT'S THE SAME FOR PIZZA.

IT HAS TO BE THE ELONGATED, EGGPLANT-LIKE TOMATOES FROM ITALY TO BE TASTY.

HOWEVER, IF YOU WANT TO MAKE A DELICIOUS TOMATO SAUCE, TOMATOES FROM JAPAN LACK SWEETNESS, RICHNESS, AND FLAVOR.

HUH, EVEN THE CHEESE?!

AND THE MOZZARELLA CHEESE THAT GOES ON TOP.

THE FLOUR USED FOR THE DOUGH, THE TOMATO SAUCE,

FURTHERMORE, IF THAT COW'S MILK IS CONDENSED TO MAKE CHEESE, THE RADIATION IN THE CHEESE CAN EXCEED DOZENS OF TIMES THAT OF THE GRASS.

IF A COW EATS GRASS GROWN IN SOIL CONTAINING RADIOACTIVE SUBSTANCES, THE RADIATION IN THAT COW'S MILK BECOMES SEVERAL TIMES HIGHER THAN THAT OF THE GRASS.

MOREOVER, I THINK IT'S IRRESPONSIBLE TO SERVE IT TO OTHERS.

BUT THERE'S NO NEED TO WILLINGLY EAT IT.

SOME SAY THERE'S NO POINT IN BEING AFRAID OF EUROPEAN FOOD NOW,

THE EFFECTS OF CHERNOBYL HAVE SPREAD WORLDWIDE, AND JAPAN HAS BEEN CONTAMINATED TOO,

THEN, IT WOULDN'T BE POSSIBLE TO OPEN A SPAGHETTI SPECIALTY SHOP...!!

UNLESS THERE'S NOTHING ELSE TO EAT...

EGGPLANT-SHAPED TOMATOES ARE ALSO ESSENTIAL FOR MAKING TOMATO SAUCE.

WE ALSO GROW DURUM SEMOLINA WHEAT IN AMERICA AND AUSTRALIA.

DON'T WORRY!

HUH...?

10

I'M SO HAPPY!

SO, MR. NAKAHORI-SAN COULD PROBABLY OPEN A SPAGHETTI SPECIALTY SHOP USING THAT.

OF COURSE, BOTH AMERICA AND AUSTRALIA HAVE BEEN AFFECTED BY CHERNOBYL CONTAMINATION, BUT THEY ARE SAFER THAN EUROPE.

COOKING MASTER BOY 25.

NEXT, LET'S COME UP WITH A SPAGHETTI MENU THAT JAPANESE PEOPLE WILL LOVE!

うぅ、うぅ

YAMAOKA-SAN!

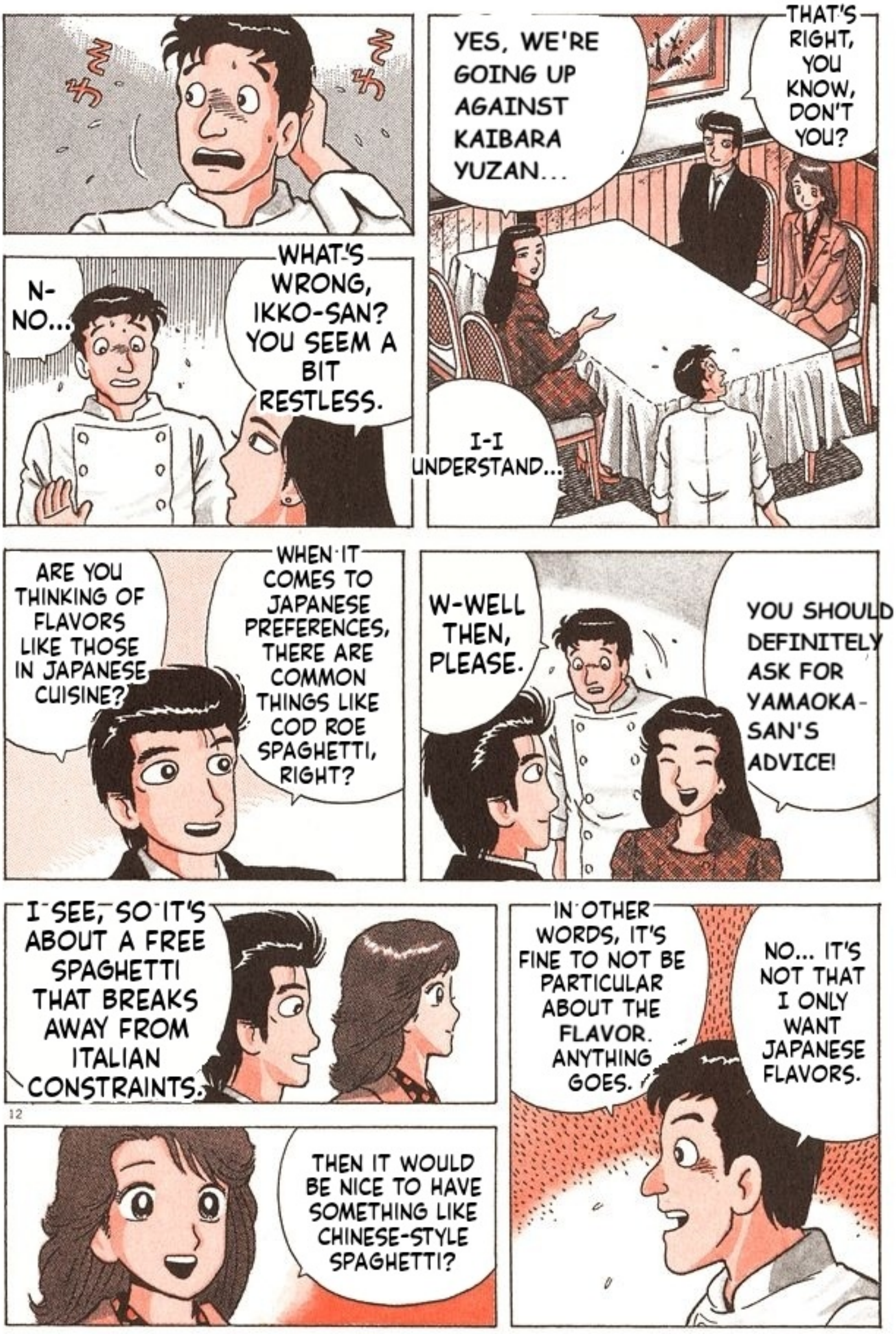
あぐぐぐ

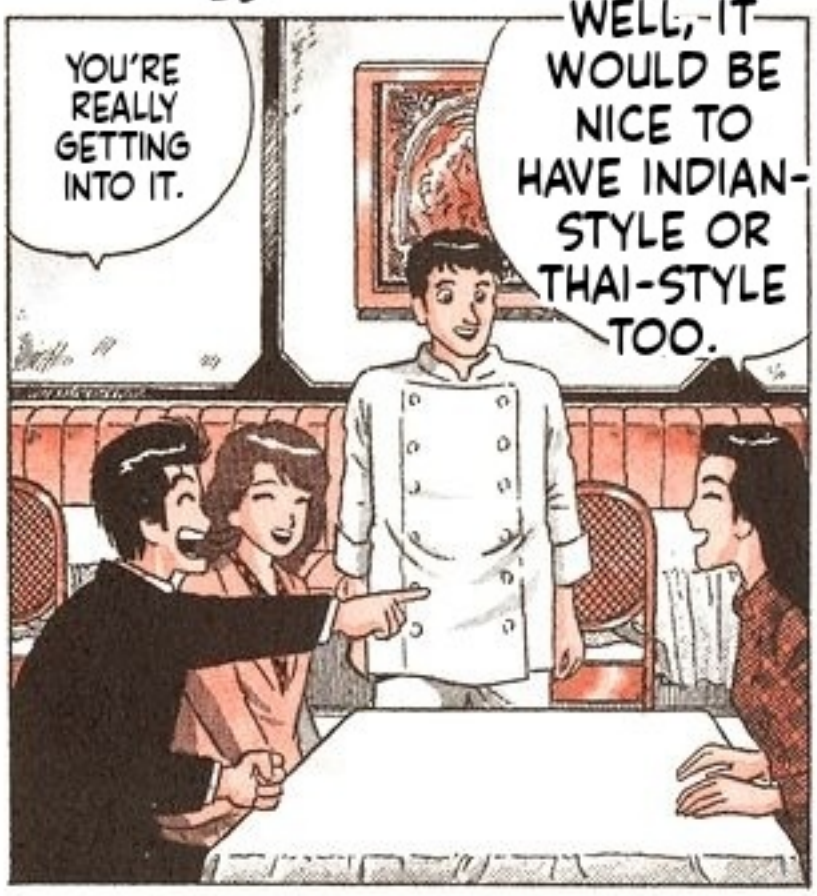
WHAT!

THE PERSON IN CHARGE OF THE 'ULTIMATE MENU'!

THE ONES COMPETING WITH THE SUPREME MENU OF TEITO SHIMBUN?

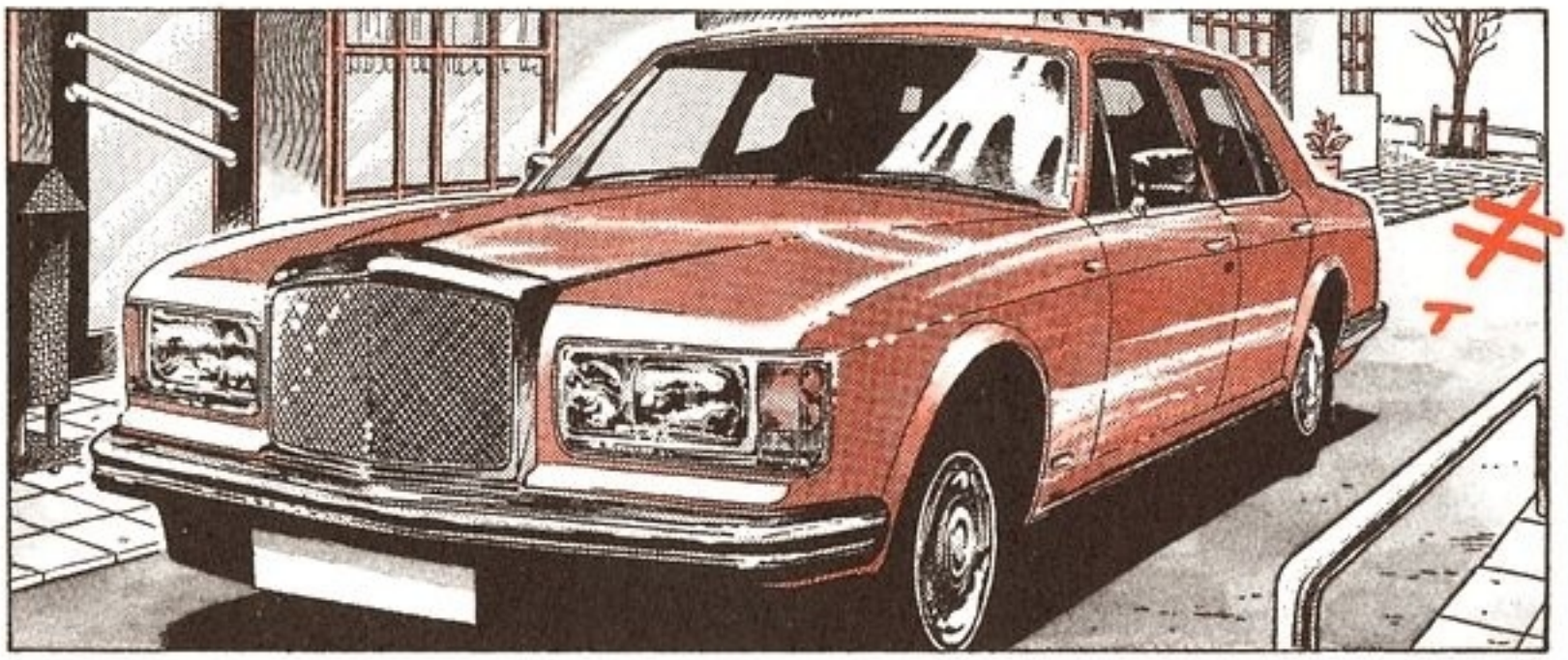
MERCURIO


THAT'S RIGHT, YOU KNOW, DON'T YOU?
YES, WE'RE GOING UP AGAINST KAIBARA YUZAN...
I-I UNDERSTAND...
WHAT'S WRONG, IKKO-SAN? YOU SEEM A BIT RESTLESS.
N-NO...
YOU SHOULD DEFINITELY ASK FOR YAMAOKA-SAN'S ADVICE!
W-WELL THEN, PLEASE.
WHEN IT COMES TO JAPANESE PREFERENCES, THERE ARE COMMON THINGS LIKE COD ROE SPAGHETTI, RIGHT?
ARE YOU THINKING OF FLAVORS LIKE THOSE IN JAPANESE CUISINE?
NO... IT'S NOT THAT I ONLY WANT JAPANESE FLAVORS.
IN OTHER WORDS, IT'S FINE TO NOT BE PARTICULAR ABOUT THE FLAVOR. ANYTHING GOES.
I SEE, SO IT'S ABOUT A FREE SPAGHETTI THAT BREAKS AWAY FROM ITALIAN CONSTRAINTS.
THEN IT WOULD BE NICE TO HAVE SOMETHING LIKE CHINESE-STYLE SPAGHETTI?


YOU'RE REALLY GETTING INTO IT.
WELL, IT WOULD BE NICE TO HAVE INDIAN-STYLE OR THAI-STYLE TOO.

YEAH, THAT SOUNDS GOOD!
OH, THAT'S INTERESTING!

I THINK CHINESE-STYLE SPAGHETTI WOULD BE WELL-RECEIVED.
THERE'S A THEORY THAT SPAGHETTI, IF TRACED BACK, ORIGINATES FROM CHINESE NOODLES.



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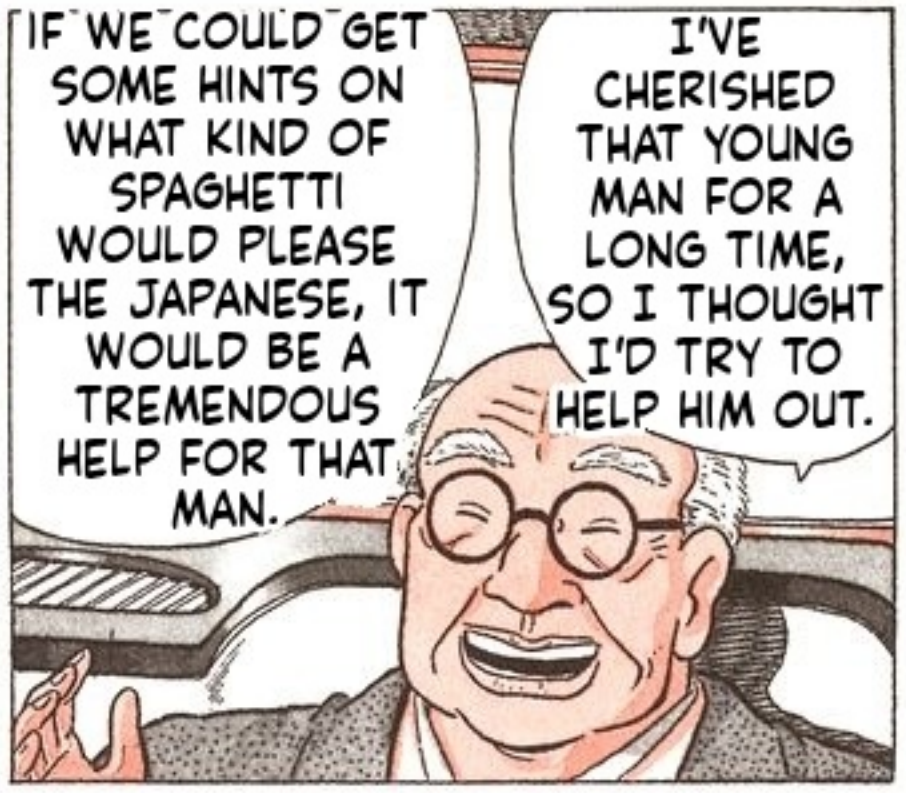

IF WE COULD GET SOME HINTS ON WHAT KIND OF SPAGHETTI WOULD PLEASE THE JAPANESE, IT WOULD BE A TREMENDOUS HELP FOR THAT MAN.
I'VE CHERISHED THAT YOUNG MAN FOR A LONG TIME, SO I THOUGHT I'D TRY TO HELP HIM OUT.

GRANDFATHER!

KAIBARA YUZAN?!

THIS IS THE PLACE!

WHAT ARE YOU DOING HERE?

MARIKO, YAMAOKA-KUN.

うあぁ…

UGH... SHIROU.

ARE YOU THAT UNGRATEFUL?!

YOU CAME TO ASK ME, ALONG WITH YOUR FATHER, TO MAKE SURE THAT I BEGGED KAIBARA TO TEACH YOU HOW TO CREATE A MENU!

ITH... THIS IS OUTRAGEOUS!!

I ASKED YAMAOKA TO COME UP WITH A SPAGHETTI MENU FOR KAZUHIKO?!

WHAT?!

I DIDN'T KNOW ABOUT THIS, AND I TOOK THE INITIATIVE TO BRING YAMAOKA HERE.

KAZUHIKO IS NOT AT FAULT.

I UNDERSTAND NOW WHY KAZUHIKO HAS BEEN ACTING STRANGE SINCE EARLIER...

THIS ISN'T OUR PLACE TO INTERFERE.

LET'S HEAD HOME.

YEAH...

I CAN'T DECIDE WHETHER TO HELP WITH MENU CREATION WITHOUT SEEING THIS YOUNG MAN'S SKILLS.

I CAME ALL THIS WAY AT YOUR EARNEST REQUEST, FUTAKI-SAN, BUT...

EH?

WAIT.

WHAT IS IT?

IT'S AS POINTLESS AS MAKING A KINDERGARTEN CHILD LISTEN TO A UNIVERSITY LECTURE.

TO RECEIVE MY INSTRUCTION, CERTAIN QUALIFICATIONS ARE REQUIRED.

KAIBARA-SAN, WHAT EXACTLY...

I SEE, IF YOU FAIL THE EXAM, YOU WON'T BE ABLE TO RECEIVE KAIBARA-SAN'S TEACHINGS.

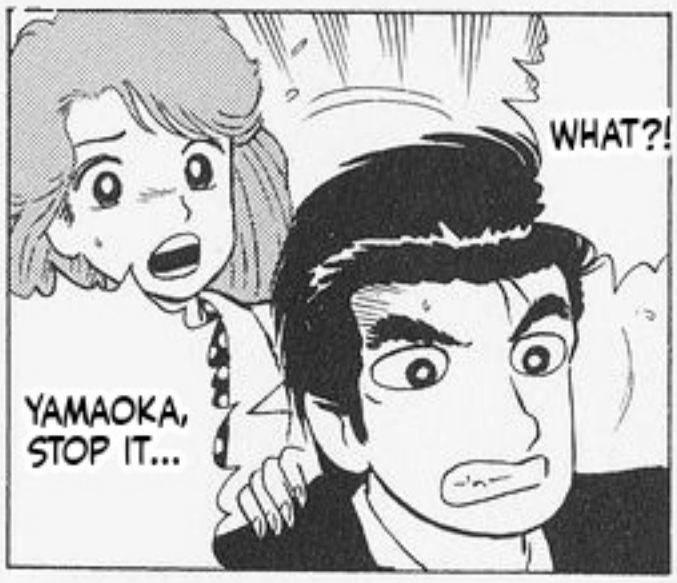
OTHERWISE...

IF I TEST THIS MAN'S ABILITIES AND FIND HIM WORTHY OF MY TEACHINGS, THEN GOOD,

16

IF I FAIL THAT EXAM...

T...THE EXAM...


WHAT?!
YAMAOKA, STOP IT...

HE'S JUST THE RIGHT PERSON FOR SOMEONE INCOMPETENT ENOUGH TO FAIL MY EXAM.
THIS MAN WILL HELP YOU...

VERY WELL. YOU CAN TRY MAKING SPAGHETTI CARBONARA.

I'LL BE WATCHING YOU HERE!
ALRIGHT, LET'S SEE WHAT KIND OF EXAM YOU HAVE FOR NAKAHORI!

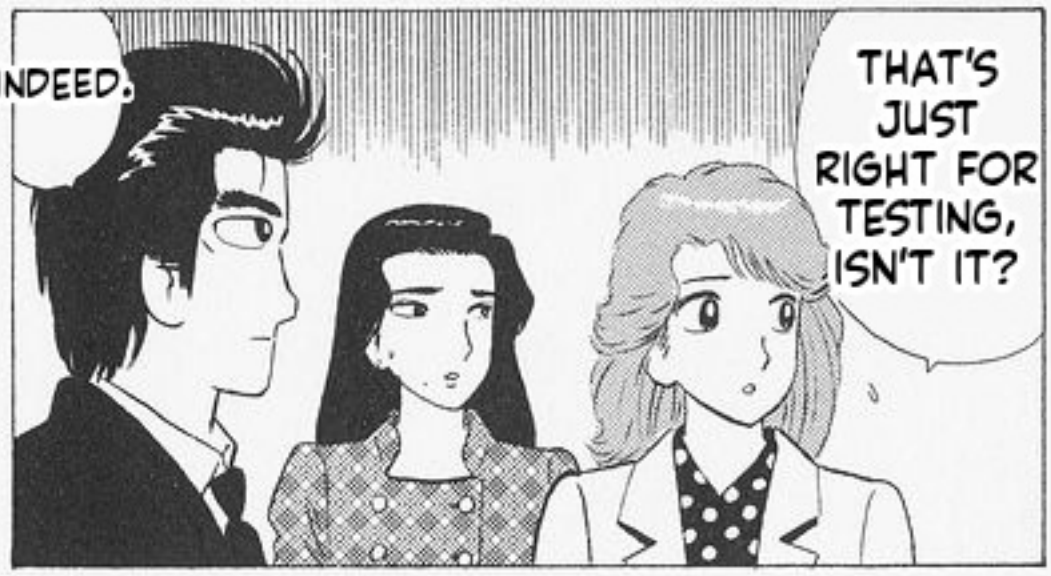
ニヤ"

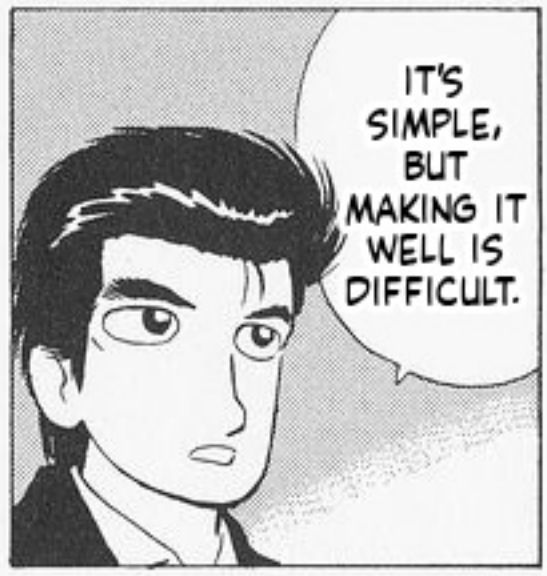
THAT'S ALL IT TAKES TO MAKE SPAGHETTI...
BACON OR PANCETTA, EGGS, BUTTER, HEAVY CREAM, SALT, AND BLACK PEPPER.

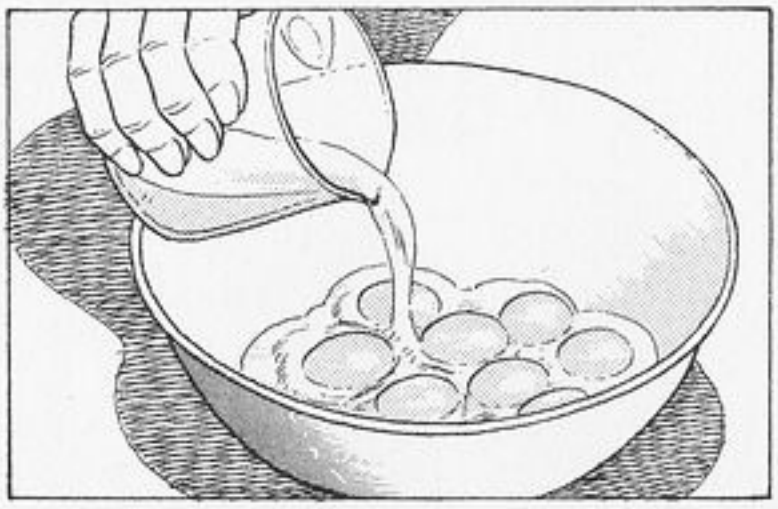
RIGHT NOW, IMMEDIATELY.
Y-YES.

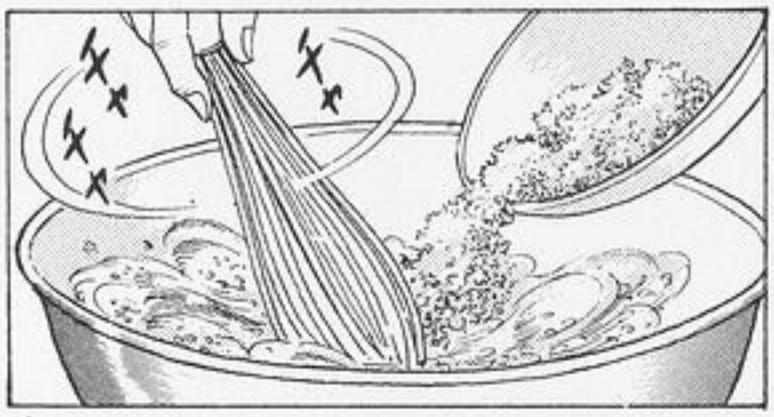
17

WHAT IS SPAGHETTI CARBONARA?


INDEED.
THAT'S JUST RIGHT FOR TESTING, ISN'T IT?


IT'S SIMPLE, BUT MAKING IT WELL IS DIFFICULT.





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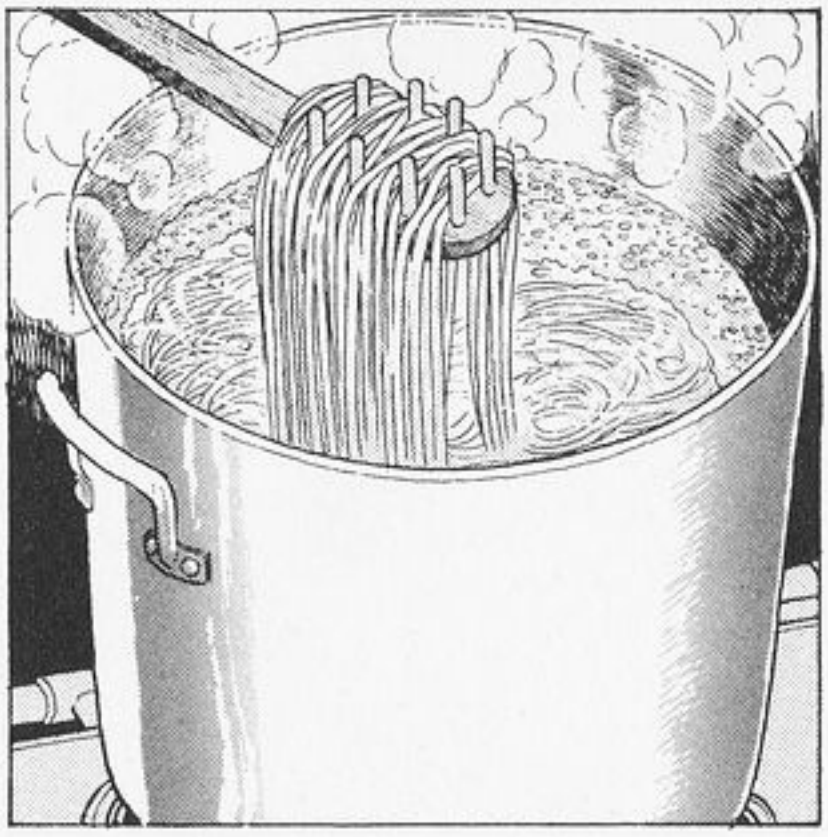

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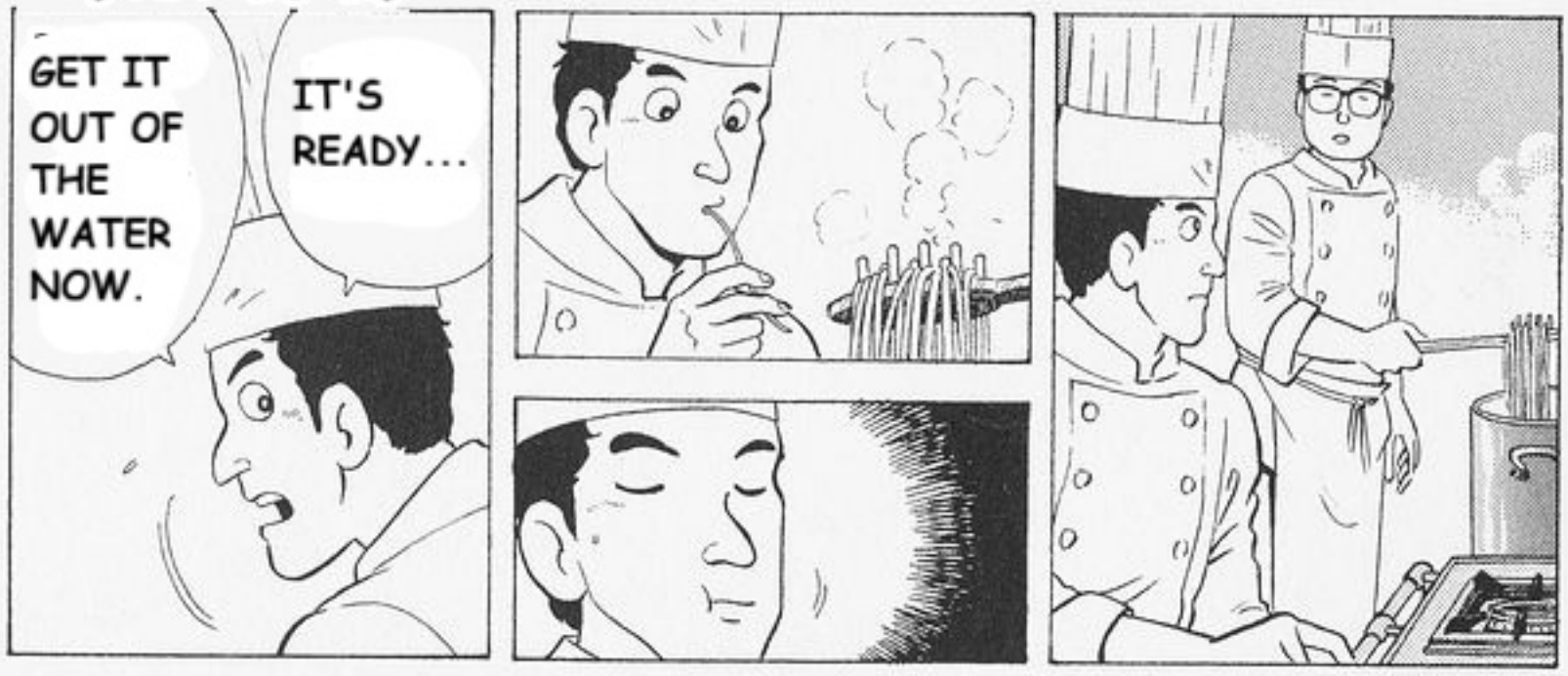
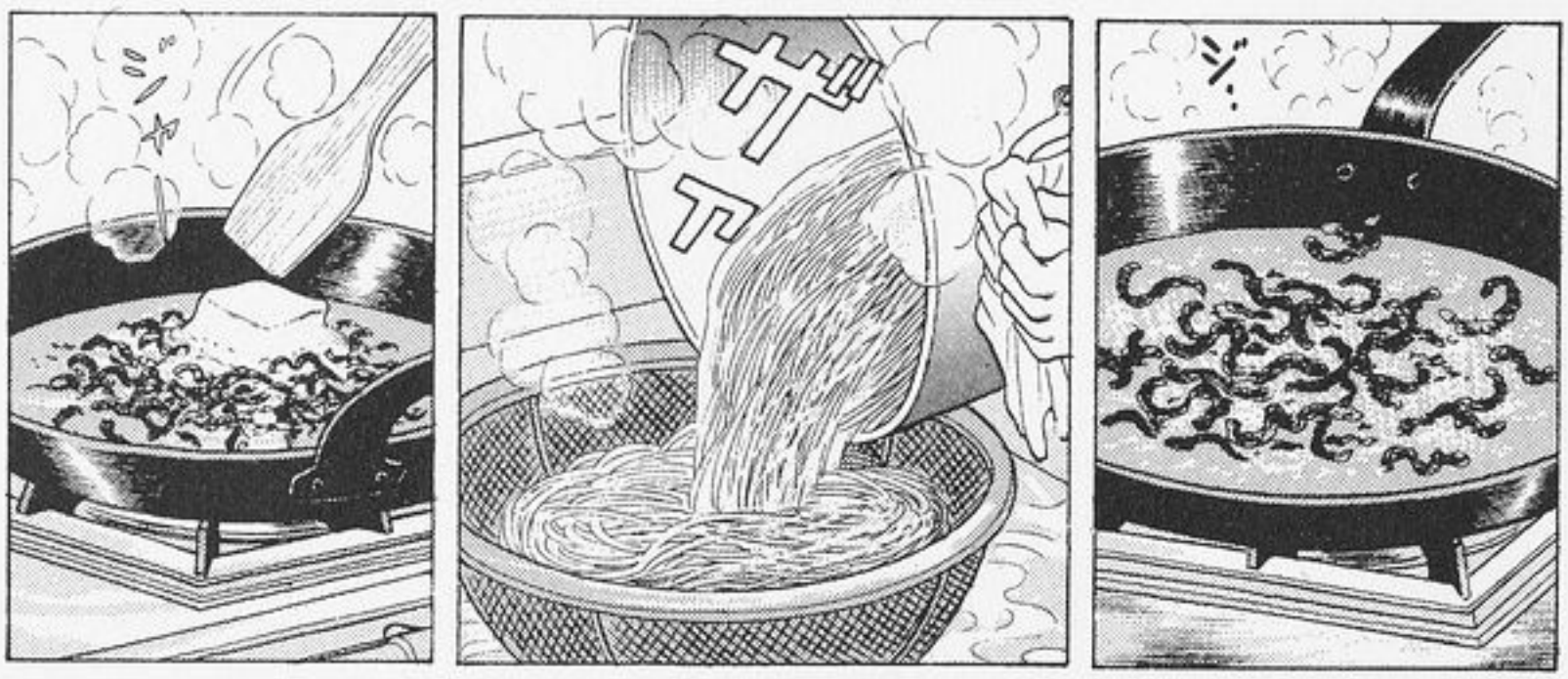
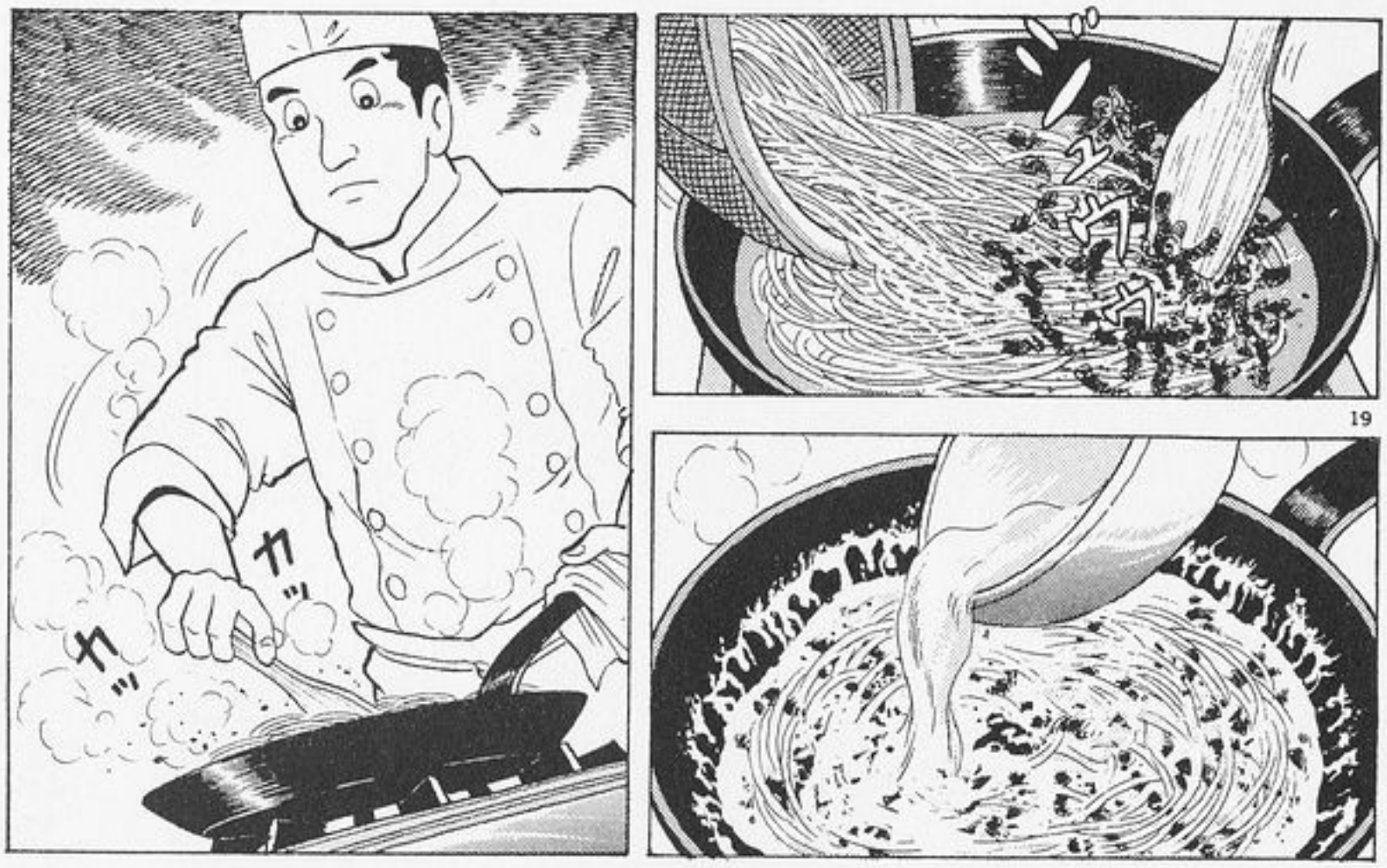
DELICIOUS STORIES 25







MERCURIO

HMM, THIS IS FROM THE SPAGHETTI CARBONARA!
WOW, IT SMELLS GREAT!

20

THIS FOOL!

ひっぐ

WHAT ON EARTH IS GOING ON...?

21

SAYING THAT WITHOUT EVEN TASTING IT...

HOW DARE HE THINK HE CAN RECEIVE MY TEACHINGS!

MR. FUTAKI, I'M ASTONISHED! THIS MAN HAS NO RIGHT TO MAKE SPAGHETTI!

EXCUSE ME!

THIS IS NOT WORTH EATING!

WHAT DO YOU UNDERSTAND I WITHOUT EVEN EATING IT!

THAT'S TERRIBLE, IT'S TOO MUCH!

W-WHAT ON EARTH...?

THIS IS NOT WORTH EATING.

NO, YUZAN IS RIGHT.

YAMAOKA-SAN...!

第1話

対決!!スパゲッティ〈中編〉

YOU DON'T HAVE ANY AFFECTION FOR SPAGHETTI, DO YOU...?

MR. NAKAHORI.

WHAT'S WRONG WITH THIS SPAGHETTI CARBONARA?!

THEY DON'T CARE ABOUT THE OTHER MEAT AND FISH DISHES.

I JUST FEEL A RESISTANCE TO THE FACT THAT WHEN JAPANESE PEOPLE THINK OF ITALIAN CUISINE, THEY ONLY CONSIDER SPAGHETTI FIRST...

2

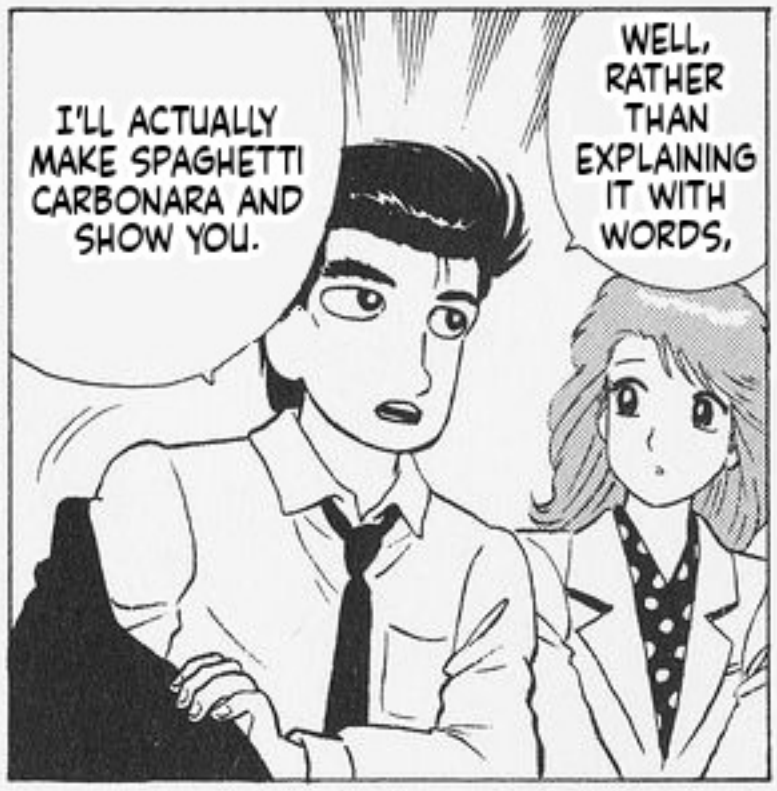
I...

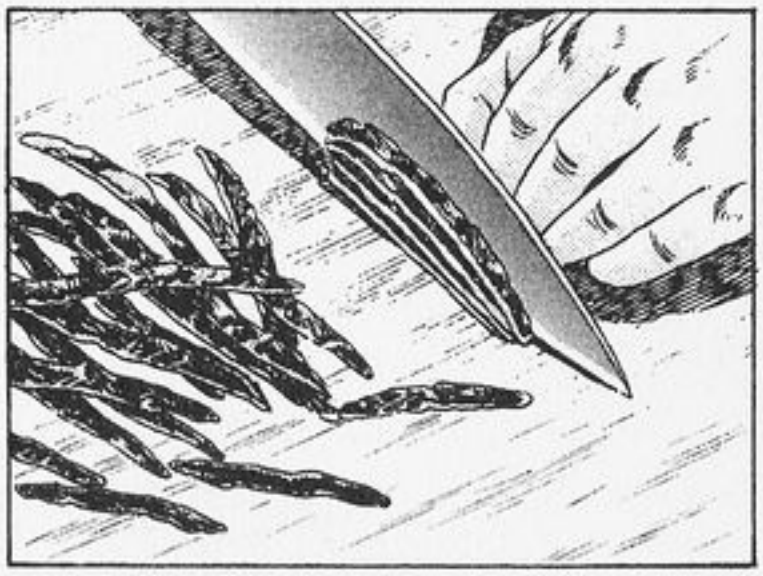
WHAT KIND OF MISTAKE DID YOU MAKE, I WONDER?

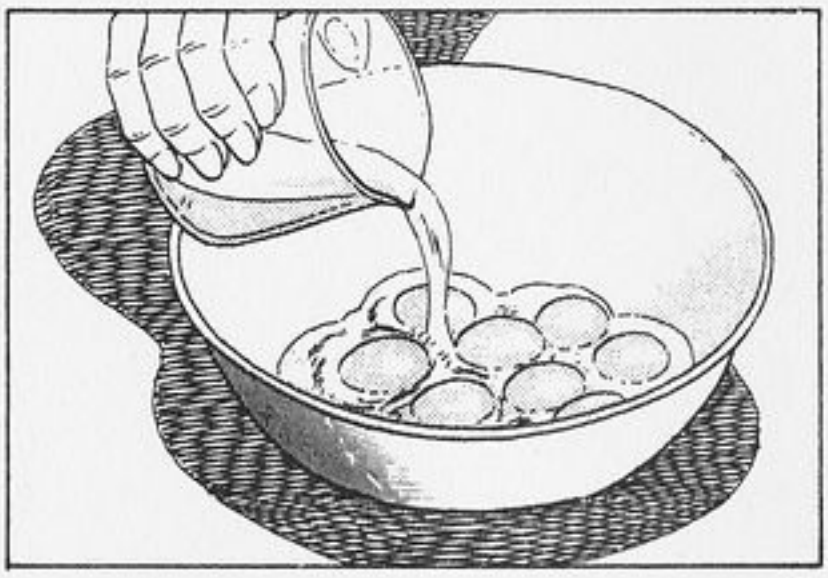
HE'S REALLY A DIFFICULT PERSON, THAT KAIBARA YUZAN.

OH DEAR...

DELICIOUS 25







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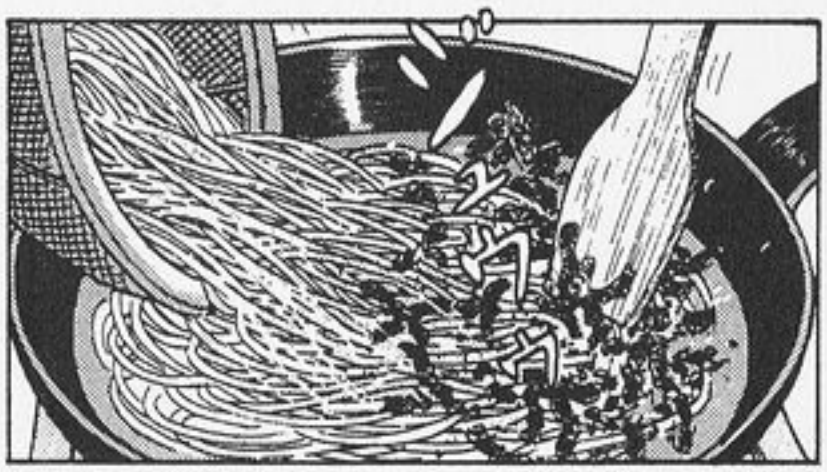
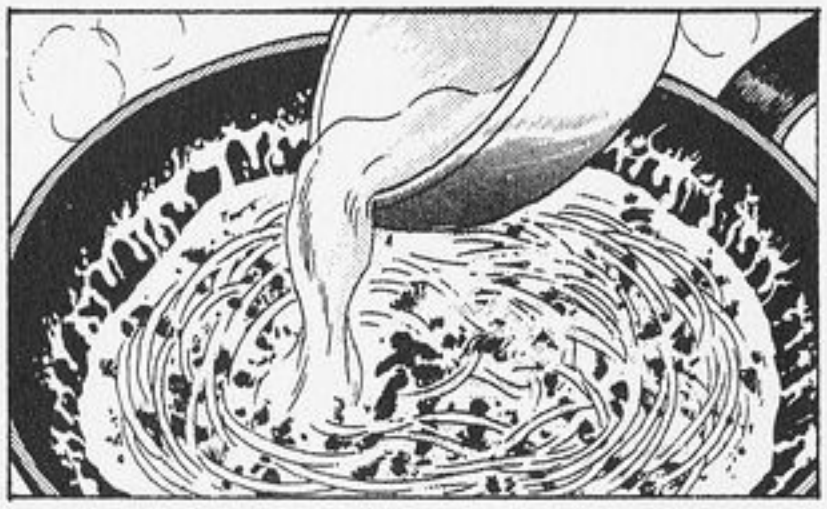




IT'S DONE.

IT SEEMS LIKE YAMAOKA-SAN AND NAKAHORI-SAN ARE DOING THE SAME THING...

MERCURIO

4

LET ME SEE...

CAN YOU TELL JUST BY LOOKING?

WHAT'S THE DIFFERENCE BETWEEN THE TWO?

HERE TOO.

MERCURIO

BUT NAKAHORI'S SAUCE LOOKS LIKE IT'S CLUMPED UP AND STUCK TO THE NOODLES.

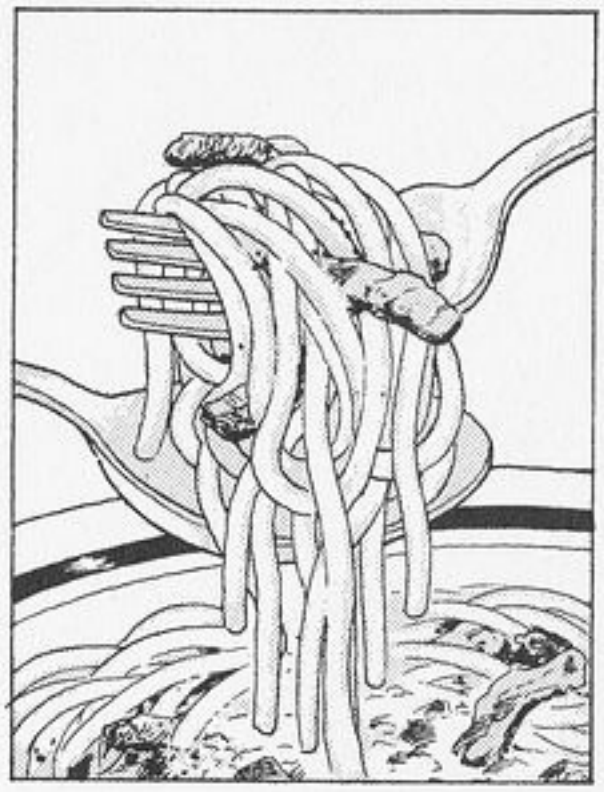
REALLY!

OH! BUT YAMAOKA'S SAUCE IS ALL SMOOTH AND EVENLY COATED OVER THE NOODLES.

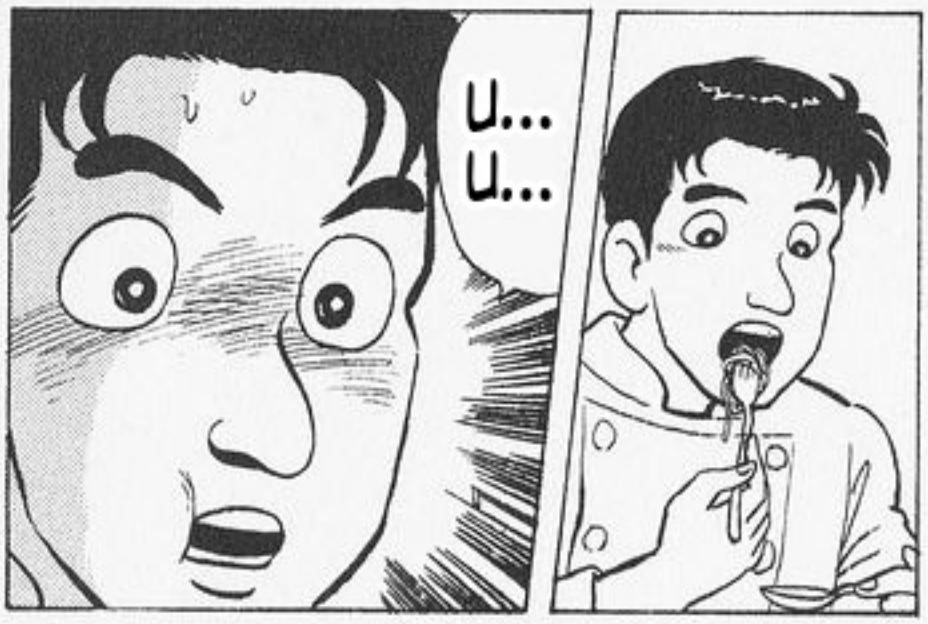
5

OH... OH, THIS IS...!

YEAH, YOU CAN DEFINITELY SEE THE DIFFERENCE JUST BY LOOKING!



ON THE OTHER HAND, MR. YAMAOKA'S SAUCE IS RICH YET GENTLE, WRAPPING THE NOODLES IN A TRULY SMOOTH WAY!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6

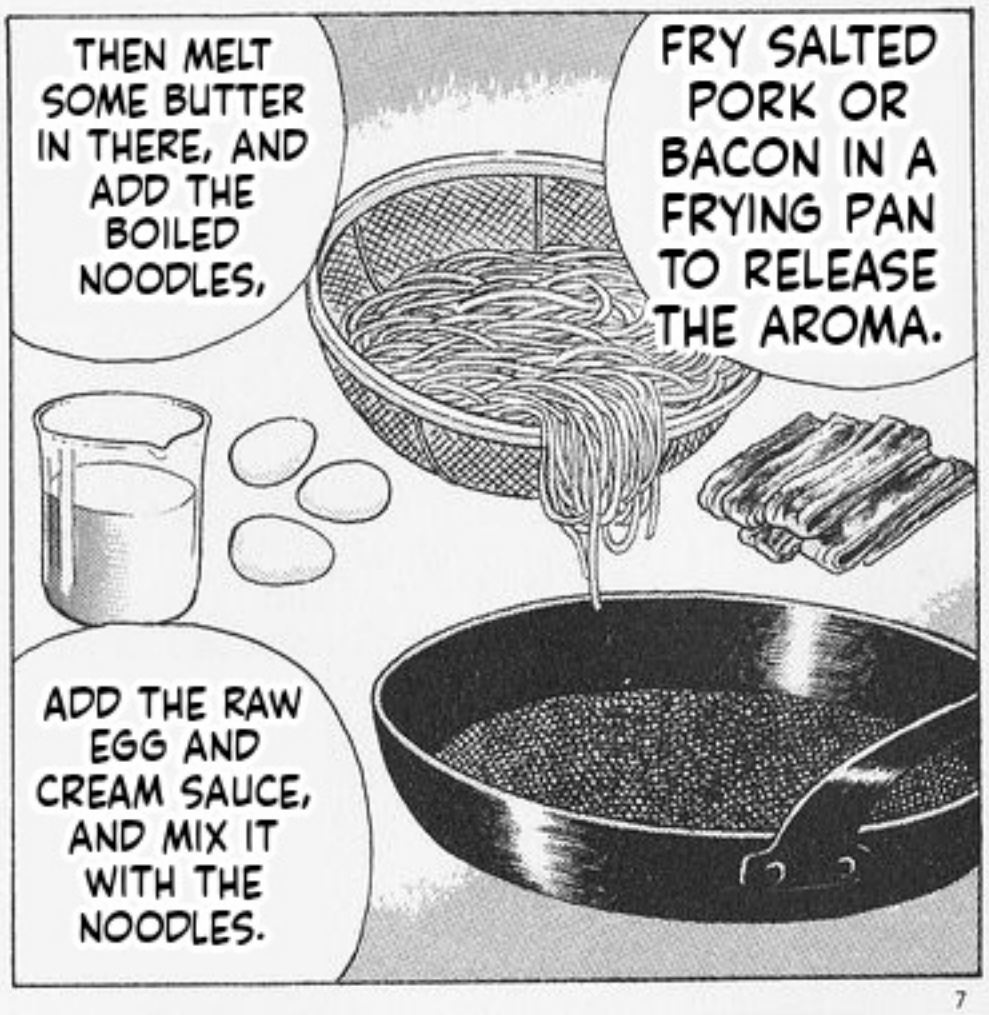
ON THE CONTRARY, THE MOUTHFEEL IS QUITE TERRIBLE.
NAKAHORI'S SPAGHETTI CARBONARA IS NOT SMOOTH AT ALL.
THE SAUCE CLUMPS TOGETHER AND STICKS TO THE NOODLES, GIVING IT A GRITTY TEXTURE.

THIS GOES BEYOND MERE DELICIOUSNESS; IT'S PURE PLEASURE!
THE COMBINATION OF THE SAUCE AND THE NOODLES,

IT'S RICH BUT NOT HEAVY, WITH A REFRESHING TASTE!

SPAGHETTI CARBONARA IS ACTUALLY A VERY SIMPLE DISH.
IT LOSES ITS FLAVOR, LACKS RICHNESS, AND ISN'T REFRESHING AT ALL.

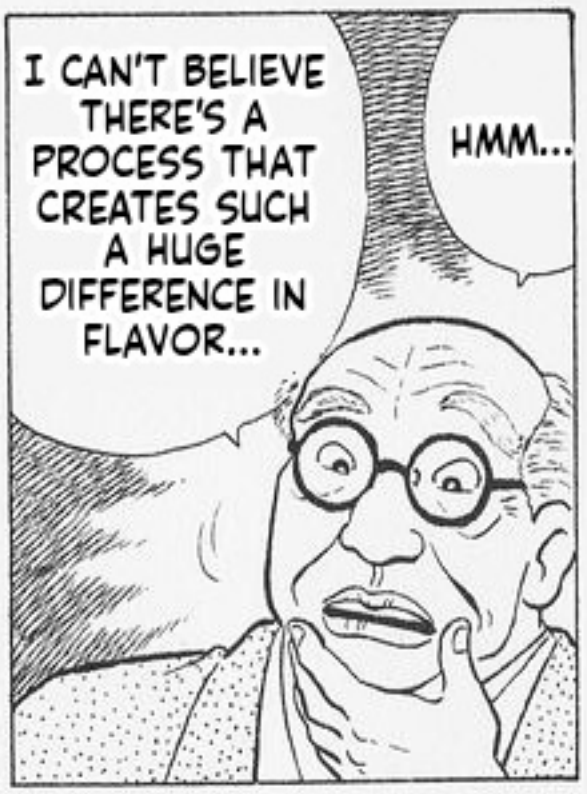
FINISH BY GRINDING BLACK PEPPER AND SPRINKLING PARMESAN CHEESE ON TOP.
TRULY SIMPLE.


THEN MELT SOME BUTTER IN THERE, AND ADD THE BOILED NOODLES.
FRY SALTED PORK OR BACON IN A FRYING PAN TO RELEASE THE AROMA.
ADD THE RAW EGG AND CREAM SAUCE, AND MIX IT WITH THE NOODLES.

7

IT'S THE EGG...
THE REASON IS...

EGG!!


I CAN'T BELIEVE THERE'S A PROCESS THAT CREATES SUCH A HUGE DIFFERENCE IN FLAVOR...
HMM...

DID THAT MAKE THE DECISIVE DIFFERENCE?

THERE'S A HUGE DIFFERENCE IN TASTE AND TEXTURE BETWEEN SOFT-BOILED AND HARD-BOILED, ISN'T THERE?

THINK ABOUT A HARD-BOILED EGG.

AND YET, MR. YAMAOKA ONLY USED THE YOLK, BUT I USED THE WHITE AS WELL.

I HAD FORGOTTEN THE IMPORTANCE OF THE EGG'S COOKING TEMPERATURE.

THE EGG STUCK TO THE NOODLES, MAKING IT GRITTY ON THE TONGUE!

I SEE!

THE EGG SOLIDIFIED, BECOMING LIKE FINE SCRAMBLED EGGS, AND STUCK TO THE NOODLES.

MR. NAKAHORI, YOU ADDED TOO MUCH HEAT AFTER MIXING THE WHOLE EGG AND CREAM SAUCE WITH THE NOODLES.

THAT'S THE CAUSE OF THE FAILURE.

8

THE CHEF'S DISH WAS THE SAME AS MINE, GRITTY AND BAD-TASTING, NOT DELICIOUS AT ALL.

I LEARNED HOW TO MAKE THIS SPAGHETTI CARBONARA FROM THE JAPANESE CHEF AT THE ITALIAN RESTAURANT WHERE I FIRST TRAINED.

YOU HAD BAD LUCK.

YOU ENDED UP LEARING FROM A BAD CHEF?

I LOOKED DOWN ON SPAGHETTI EVEN MORE...

ORIGINALLY, I LOOKED DOWN ON SPAGHETTI, AND THEN I WAS SERVED BAD SPAGHETTI CARBONARA.

SPAGHETTI CARBONARA IS DELICIOUS BECAUSE OF THE RICH FLAVOR OF THE SAUCE MADE FROM BUTTER, CREAM, AND YOLKS.

I COMPLETELY DISAGREE WITH USING EGG WHITES.

WHEN YOU ADD EGG WHITES, IT BECOMES WATERY, LOSES ITS RICHNESS, AND THE FLAVOR GETS WORSE.

I'VE HAD TO EAT SPAGHETTI CARBONARA THAT WAS GRITTY AND TASTED BAD SEVERAL TIMES MYSELF.

OVERCOOKING IS ONE ISSUE, BUT USING NOT JUST THE YOLK BUT ALSO THE EGG WHITE IS A PROBLEM.

NO, IT'S NOT JUST NAKAHORI-SAN WHO HAS BAD LUCK.

9

I OVERLOOKED SUCH A DELICIOUS DISH JUST BECAUSE I LOOKED DOWN ON SPAGHETTI...

YAMAOKA-SAN'S SPAGHETTI CARBONARA IS WONDERFULLY DELICIOUS.

THE FLAVOR BECOMES RICH, AND THE TEXTURE IS SMOOTHER.

THAT'S TRUE. THE HEAT CONTROL IS IMPORTANT, BUT ONLY USING THE YOLK IS ALSO CRUCIAL.

IT IS A PROBLEM TO UNDERESTIMATE SPAGHETTI TOO MUCH.

YOU'RE ABSOLUTELY RIGHT.

I-UNDERSTAND THE FEELING OF RESISTANCE TO THE IDEA THAT SPAGHETTI IS CONSIDERED REPRESENTATIVE OF ITALIAN CUISINE IN JAPAN, BUT,

INDEED, THE ESSENCE OF ITALIAN CUISINE LIES IN ITS MEAT, SEAFOOD, AND VEGETABLE DISHES,

I'LL TAKE THIS AS A SIGN FROM ABOVE AND FULLY COMMIT TO STUDYING SPAGHETTI FROM NOW ON.

10

YAMAOKA-SAN IS MUCH MORE RELIABLE THAN KAIBARA YUUZAN!

ﾁｭｯ

LOOK, I HAVE A STRONG ALLY HERE IN YAMAOKA-KUN!

I MAY HAVE UPSET KAIBARA YUUZAN, BUT THERE'S NOTHING TO WORRY ABOUT.

SEE, IT WAS THE RIGHT DECISION TO SEEK YAMAOKA-SAN'S HELP.

CREATING A SPAGHETTI MENU THAT APPEALS TO JAPANESE PEOPLE ISN'T THAT EASY.

NO, BUT...

うーん

うーん

WELL!

HE KNOWS EXACTLY WHAT KINDS OF DISHES ARE FAVORED BY JAPANESE PEOPLE THROUGHOUT HISTORY...

JUST BY TAKING ONE LOOK AT NAKAHORI'S SPAGHETTI CARBONARA, HE KNOWS A LOT ABOUT SPAGHETTI,

I CAN'T BELIEVE YAMAOKA COULD COME UP WITH A BETTER MENU THAN KAIBARA YUZAN.

HOW MANY TIMES HAVE YOU SAID THAT AND STILL LOST?!

THERE'S NO NEED TO SAY THAT?! I WON'T LOSE TO YUZAN!

ゴゴゴ

OH, KURITA, WHOSE SIDE ARE YOU ON? IT MAKES YAMAOKA LOOK PITIFUL.

YAMAOKA ACTS LIKE A JACKASS IF YOU PRAISE HIM TOO MUCH! THIS KEEPS HIM IN LINE!

TO SAY IT'S PITIFUL IS OUTRAGEOUS!

I'LL MAKE SOMETHING FAR BETTER THAN YUUZAN!

ALRIGHT, I GOT IT! JUST WATCH ME!

ギギギギ

WELL, THAT'S TERRIBLE! ISN'T THAT TOO MUCH!

BUT IT'S THE TRUTH, RIGHT?

NO NEED TO GET SO WORKED UP AMONG FRIENDS...

おいおい…

THAT'S RIGHT! IF IT'S YAMAOKA, HE CAN DEFINITELY DO IT!

IS THAT SO! THEN, PLEASE DO YOUR BEST!

IT'S THE RESPONSIBILITY OF THE PERSON IN CHARGE TO RESEARCH AND PREPARE WHAT TO USE AS INGREDIENTS NEXT!

YAMAOKA.

YOU ARE THE PERSON IN CHARGE OF CREATING THE 'ULTIMATE MENU', HOW CAN YOU NOT KNOW?!

IT CAN'T BE THAT YOU DON'T KNOW, RIGHT?!

WELL... I DON'T KNOW...

HURRY UP AND DECIDE!! WHAT INGREDIENTS WILL YOU USE FOR THE NEXT SHOWDOWN WITH THE 'SUPREME MENU'?!

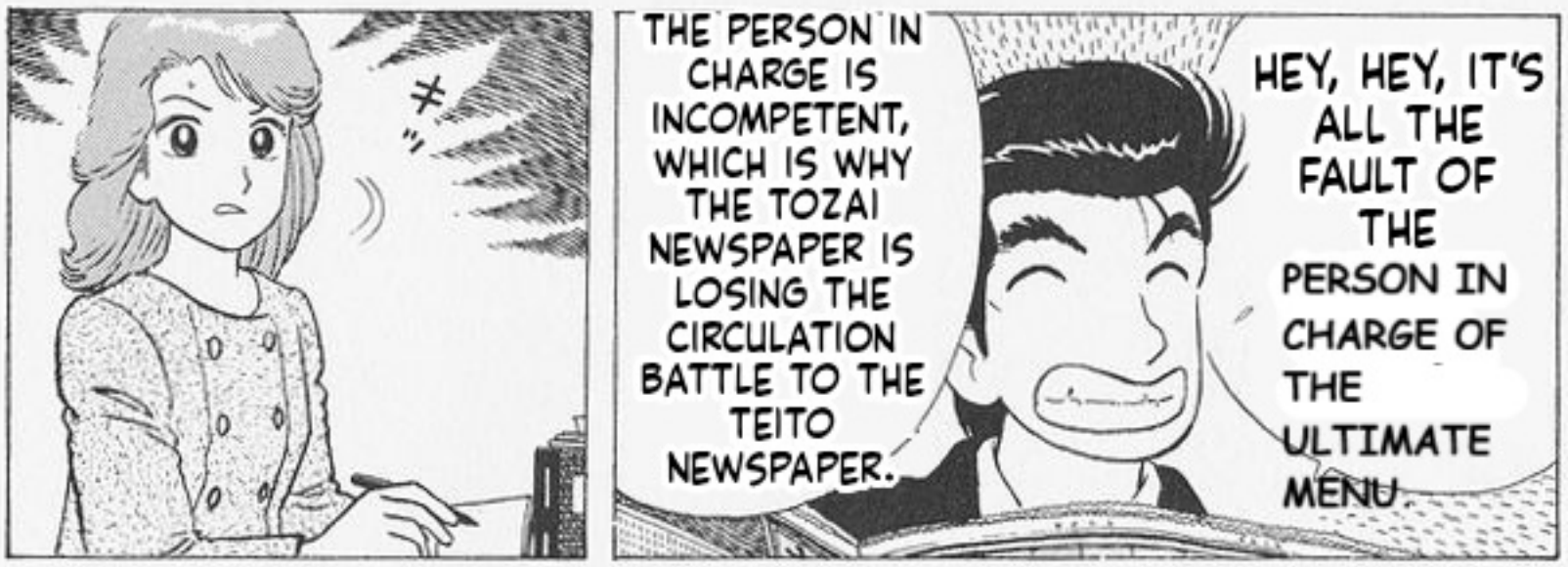
THIS IS EXACTLY WHY YOU LOSE TO THE 'SUPREME MENU'!

SINCE THERE'S AN OPPONENT INVOLVED, WE CAN'T JUST DECIDE ON THE INGREDIENTS BY OURSELVES...

EVEN IF YOU SAY THAT...

13

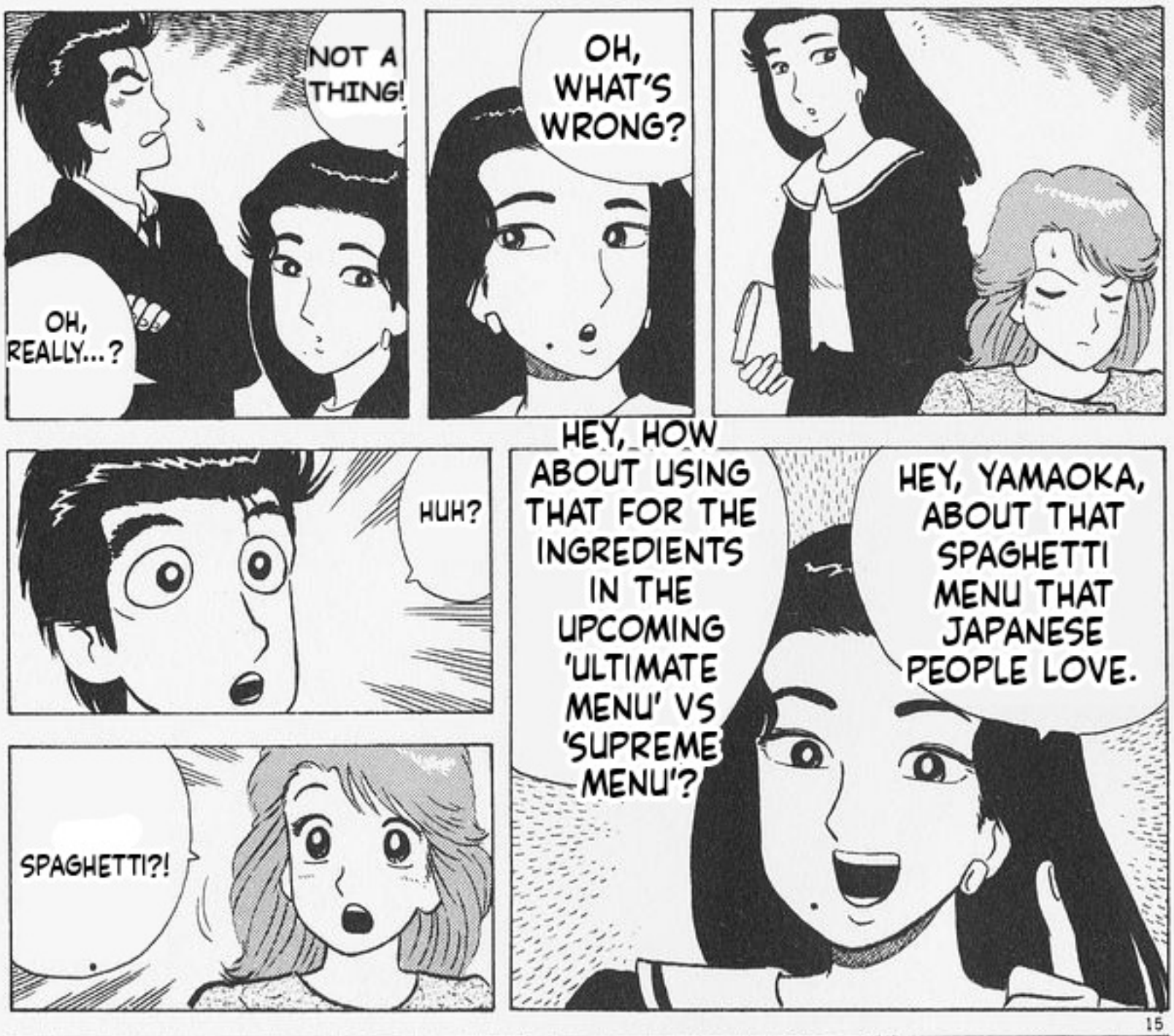
YOU LAZY BASTARD!


THE PERSON IN CHARGE IS INCOMPETENT, WHICH IS WHY THE TOZAI NEWSPAPER IS LOSING THE CIRCULATION BATTLE TO THE TEITO NEWSPAPER.
HEY, HEY, IT'S ALL THE FAULT OF THE PERSON IN CHARGE OF THE ULTIMATE MENU.

YOU'RE SAYING I'M INCOMPETENT, WHICH IS WHY YOU CAN'T WIN AGAINST THE 'SUPREME MENU,' RIGHT?
HUH?
THAT INCOMPETENT 'ULTIMATE MENU' PERSON IS ME?!
I-HAVEN'T SAID ANYTHING ABOUT YOU AT ALL, HAVE I?
TH-THAT'S NOT TRUE.

14

HELLO~~
WHAT ARE YOU TALKING ABOUT?
TO TAKE REVENGE FOR YESTERDAY IN A PLACE LIKE THIS!


NOT A THING!
OH, REALLY...?
OH, WHAT'S WRONG?
HUH?
SPAGHETTI?!
HEY, HOW ABOUT USING THAT FOR THE INGREDIENTS IN THE UPCOMING 'ULTIMATE MENU' VS 'SUPREME MENU'?
HEY, YAMAOKA, ABOUT THAT SPAGHETTI MENU THAT JAPANESE PEOPLE LOVE.

15

MR. NAKAHORI CAN USE THAT AS A REFERENCE FOR CREATING HIS OWN RESTAURANT'S MENU.
HMM, I SEE.
RIGHT, AND...
AND IT WOULD HELP MR. NAKAHORI'S RESTAURANT IF YOU CAME UP WITH THE ULTIMATE PASTA!
SURELY YOU HAVE THE ADVANTAGE OVER KAIBARA-SENSEI IN SPAGHETTI AFTER WHAT YOU SHOWED US YESTERDAY!

YOU JUST WARNED ME THAT IF I GET CARRIED AWAY, I'LL FAIL, RIGHT?!

NO WAY!

THAT YOU COULDN'T CREATE A MORE WONDERFUL SPAGHETTI MENU THAN KAIBARA.

YESTERDAY, KURITA SAID,

YOU WILL CLEARLY BEAT HIM IN THE BATTLE OF ULTIMATE VS SUPREME SPAGHETTI!

HMM.

BUT ANYWAY, YAMAOKA DECLARED THAT HE WOULD MAKE SOMETHING BETTER THAN KAIBARA.

OH, IS THAT SO?

I WON'T LOSE TO SOMEONE LIKE KAIBARA!

16

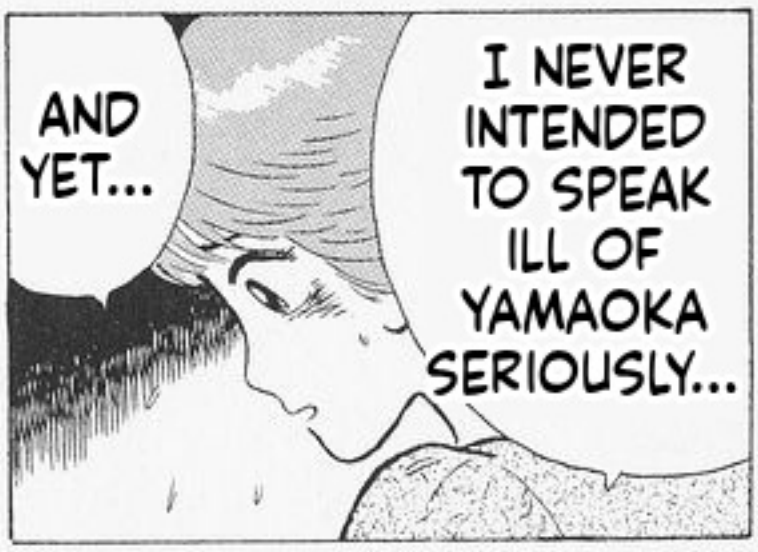
YAMAOKA'S ENEMY OR SOMETHING...

THAT MAKES IT SOUND LIKE I'M,

YOU HAVE TO SHOW US ALL YOUR TRUE SKILLS!

AFTER WHAT KURITA SAID TO YOU, HOW COULD YOU NOT?

DELICIOUS!



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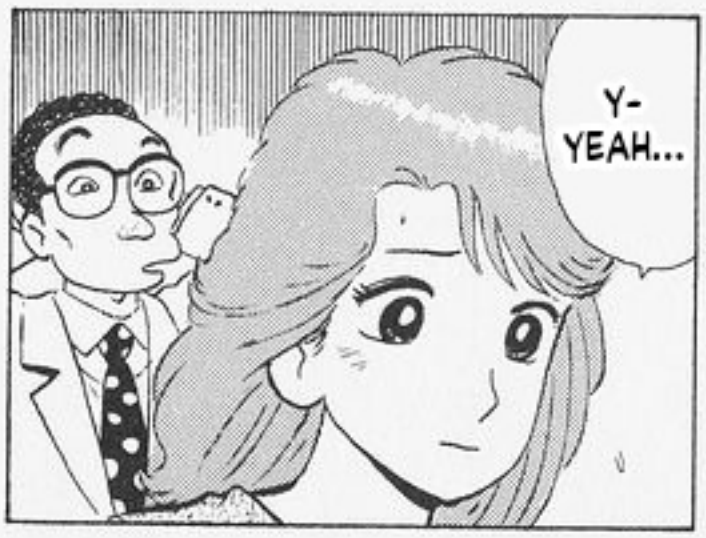
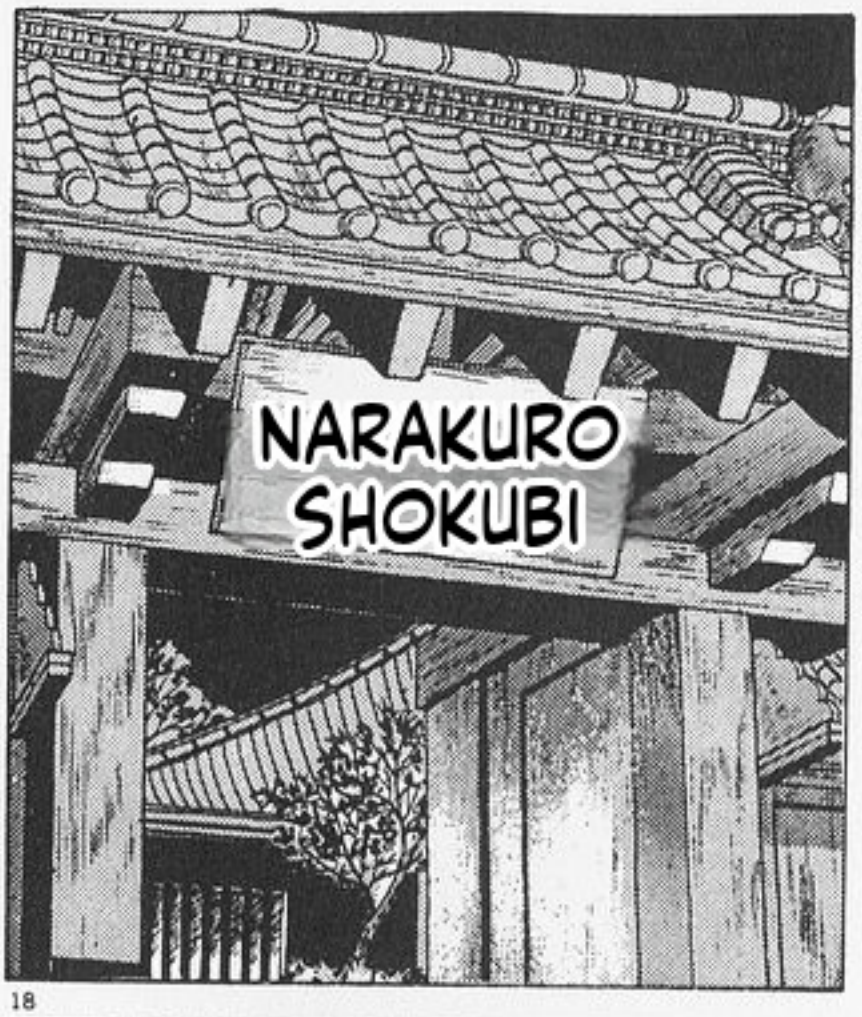
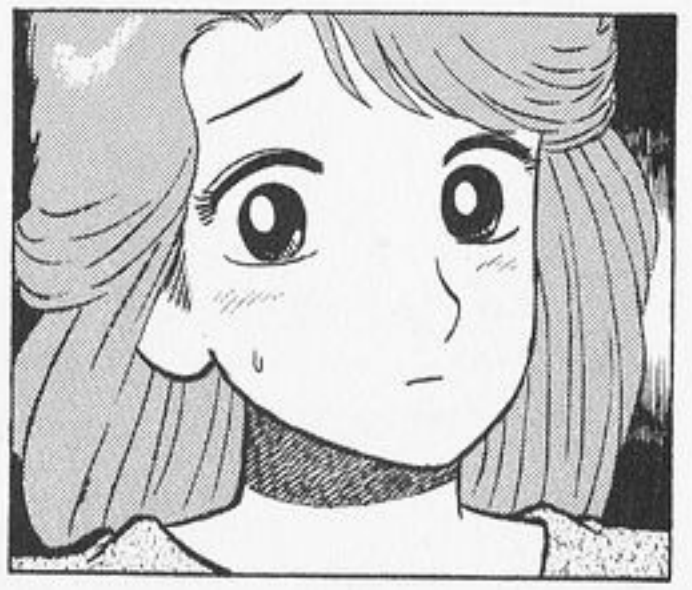

Y-
YEAH...

KURITA, STOP DEALING WITH THAT GUY!


NARAKURO
SHOKUBI

HEY, IT'S GETTING MORE AND MORE INTERESTING...
Hmm...



YOU WANT TO SETTLE THIS WITH SPAGHETTI?
OH.

IT'S NOT VERY CLEAR, BUT...

THE FACT THAT IT SUITS THE JAPANESE TASTE IS VAGUE,

WHAT?

YES, THAT MEANS SPAGHETTI THAT SUITS THE JAPANESE TASTE.

AFTER THAT INCIDENT, SOMETHING IS DEFINITELY BEING PLOTTED...

HMM...

HOWEVER, THIS IS ON THE CONDITION THAT WE PLACE IMPORTANCE ON THE FACT THAT IT SUITS THE JAPANESE TASTE.

UNDERSTOOD, I ACCEPT.

WHAT EXACTLY IS THIS SPAGHETTI THAT MATCHES JAPANESE TASTES...?

AS LONG AS IT SUITS THEIR PREFERENCES.

HOWEVER, JAPANESE PEOPLE ALSO ENJOY CHINESE CUISINE, SO A CHINESE-STYLE SPAGHETTI COULD WORK TOO.

ARE WE GOING TO USE JAPANESE-STYLE SEASONING? LIKE SOY SAUCE...?

WELL, THAT COULD WORK.

IT'S SPAGHETTI THAT WOULD MAKE OVER NINETY PEOPLE CRY WITH JOY.

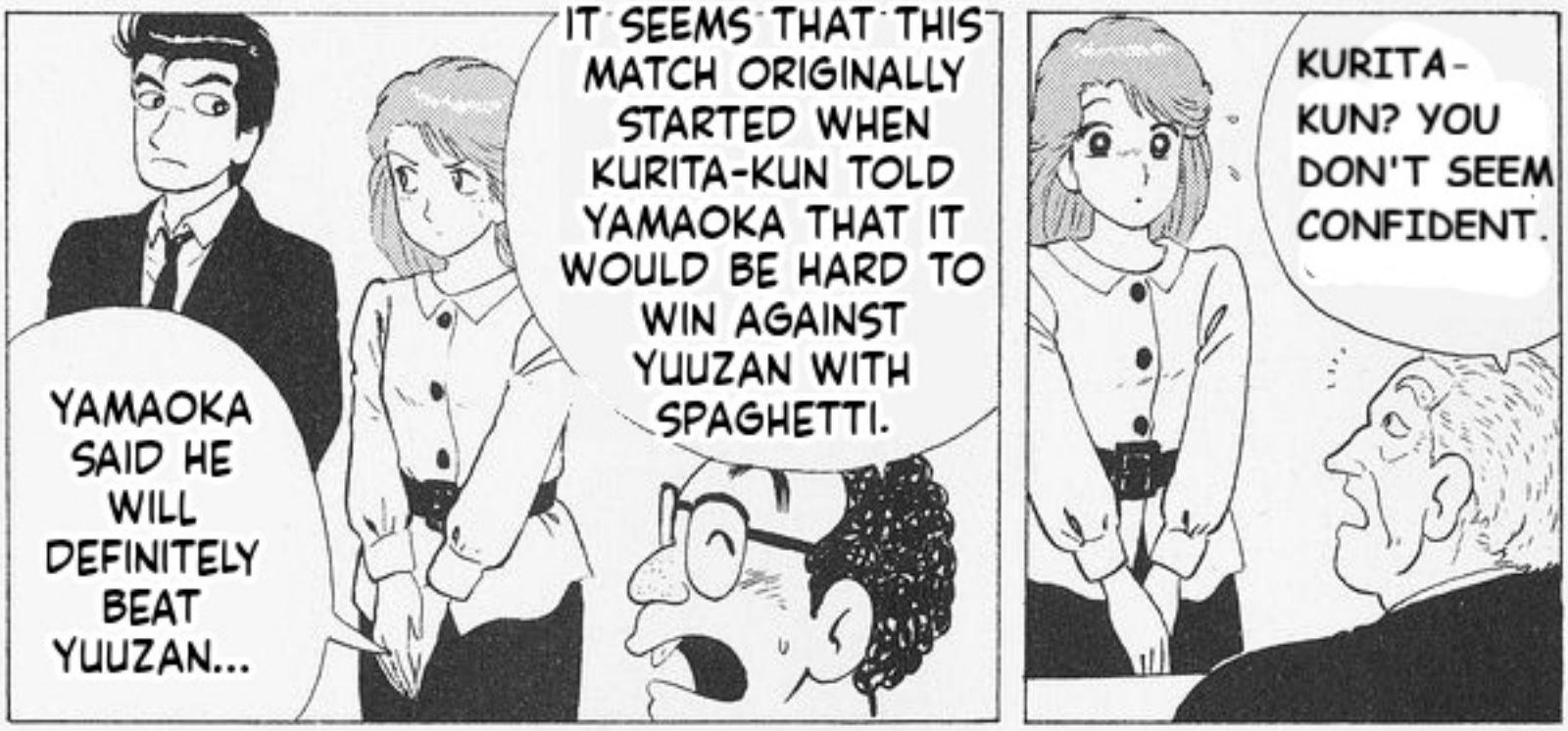
SIMPLY PUT, WHEN YOU GATHER A HUNDRED JAPANESE PEOPLE AND HAVE THEM TASTE IT,

THAT'S NOT AN EASY TASK.

IT SEEMS THAT THE KEY TO THIS COMPETITION LIES IN HOW WE INTERPRET THE PREFERENCES OF JAPANESE PEOPLE.

HMM...

ハア
WELL, LEAVE IT TO ME.
I HOPE EVERYTHING'S ALRIGHT?
THE ONE WHO BROUGHT IT UP FIRST WAS YAMAOKA.


YAMAOKA SAID HE WILL DEFINITELY BEAT YUUZAN...
IT SEEMS THAT THIS MATCH ORIGINALLY STARTED WHEN KURITA-KUN TOLD YAMAOKA THAT IT WOULD BE HARD TO WIN AGAINST YUUZAN WITH SPAGHETTI.
KURITA-KUN? YOU DON'T SEEM CONFIDENT.

21

THAT'S BECAUSE KURITA-SAN IS THE ONE WHO'S OFF.
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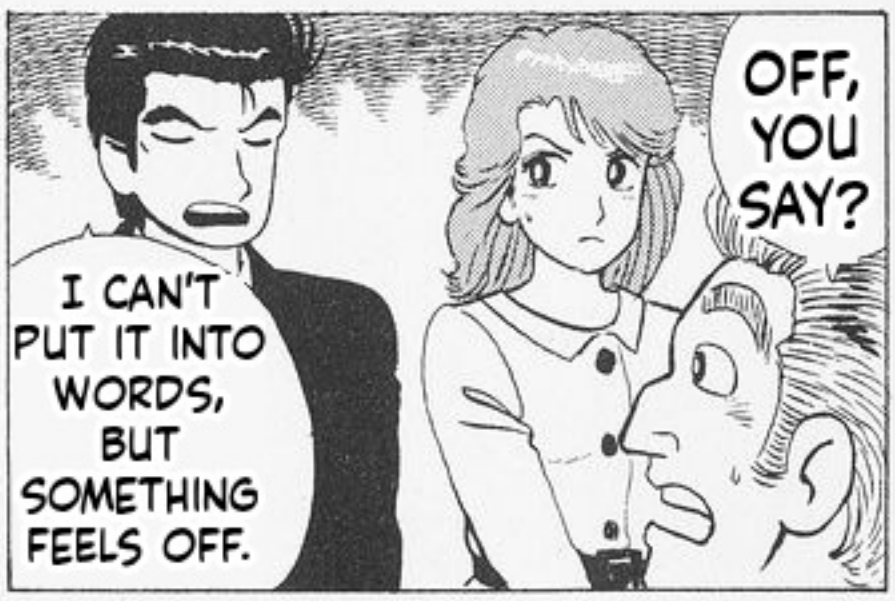

I CAN'T PUT IT INTO WORDS, BUT SOMETHING FEELS OFF.
OFF, YOU SAY?

THE PERSON WHO KNOWS YAMAOKA THE BEST IS KURITA-KUN.
HEY, THAT'S DANGEROUS.
KURITA-KUN IS SAYING IT'S DIFFICULT FOR HIM TO WIN; SHOULDN'T WE JUST STOP THIS?!

SOMEONE FLATTERS YOU AND YOU GET LAZY AND COMPLACENT!

THAT'S RIGHT! I ONLY SAID WE SHOULDN'T GET CARRIED AWAY,

AM I THE ONE BEING UNREASONABLE?

IT'S YAMAOKA WHO'S BEING UNREASONABLE!!

WHAT A MESS... TWO PEOPLE WHO SHOULD BE COOPERATING ARE AT EACH OTHER'S THROATS LIKE THIS...

AT THIS RATE, THERE'S NO WAY WE CAN BEAT KAIBARA...

WHAT?!

THAT'S ENOUGH.

SO WHO IS THIS 'SOMEONE'?

22

第1話
対決!!
スパゲッティ
〈後編〉

THE ONE AT FAULT IS MR. YAMAOKA.

IT'S NOT JUST MS. FUTAKI'S FAULT...

THE CAUSE OF THE CONFLICT BETWEEN KURITA-SAN AND YAMAOKA-SAN IS THAT MARIKO FUTAKI, RIGHT?

IT'S TOUGH WHEN YOU'RE UP AGAINST THE ENTIRE FUTAKI ZAIBATSU.

MS. FUTAKI IS BEAUTIFUL, AND ABOVE ALL, SHE'S THE HEIR OF THE FUTAKI ZAIBATSU.

I WONDER IF THAT MAN HAS FEELINGS FOR MS. FUTAKI...

2

MERCURIO

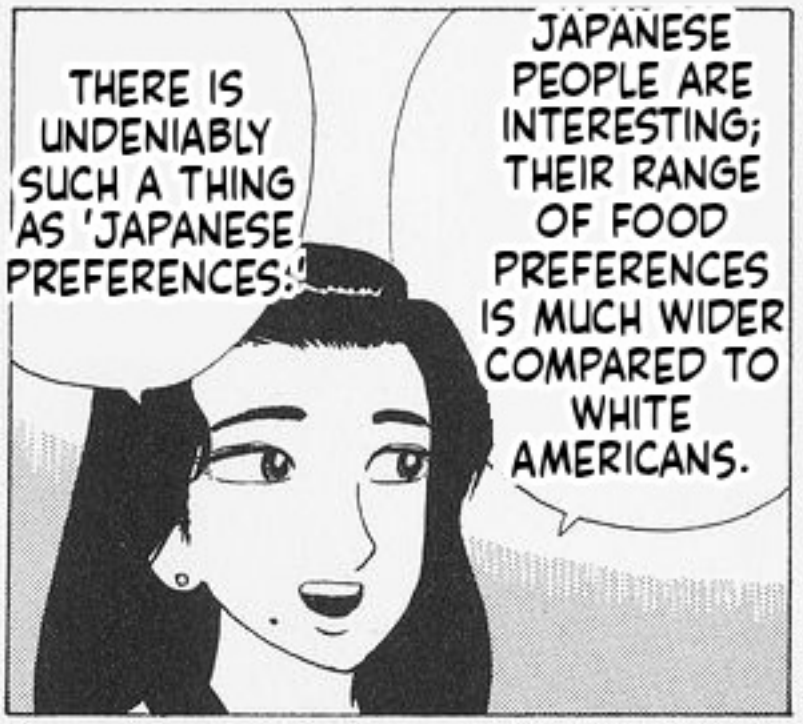
WE CAN DETERMINE WHETHER THAT MAN IS DECENT OR NOT WITH THIS.

IF MR. YAMAOKA IS BLINDED BY THE WEALTH OF THE FUTAKI ZAIBATSU, THEN HE HAS NO VALUE AT ALL.

NO... I COULDN'T POSSIBLY...

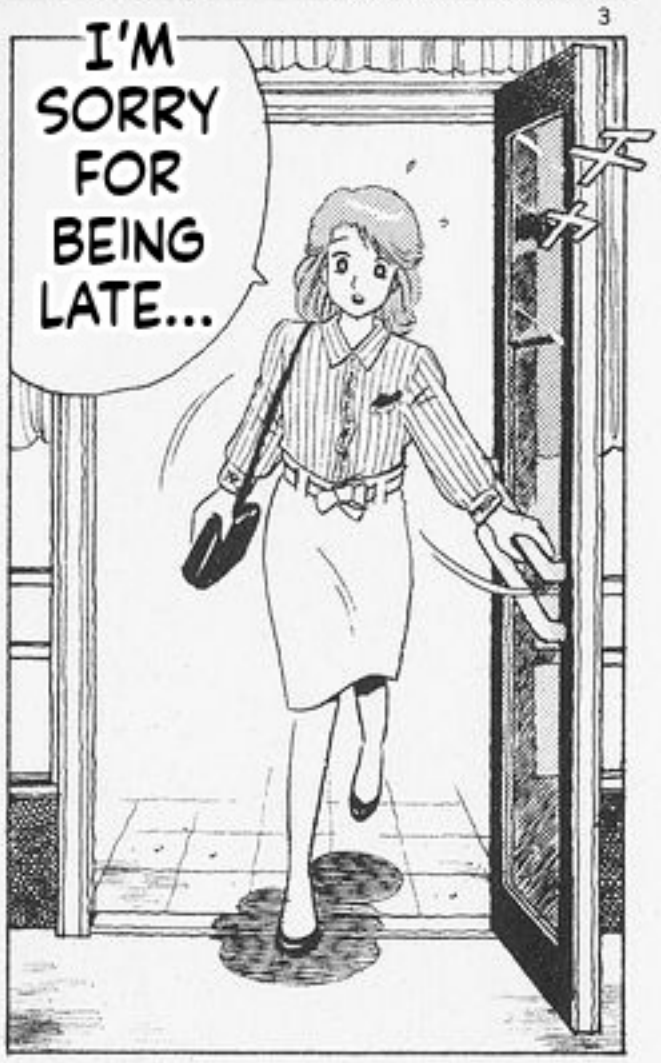
DEPENDING ON HOW YOU THINK ABOUT IT, THERE ARE COUNTLESS TYPES OF SPAGHETTI THAT CATER TO JAPANESE TASTES.

THE INTERPRETATION OF THE CHALLENGE OF 'JAPANESE PREFERENCES' LEADS US DOWN DIFFERENT PATHS.
THAT'S THE TRICKY PART OF THIS CHALLENGE.


THERE IS UNDENIABLY SUCH A THING AS 'JAPANESE PREFERENCES.'
JAPANESE PEOPLE ARE INTERESTING; THEIR RANGE OF FOOD PREFERENCES IS MUCH WIDER COMPARED TO WHITE AMERICANS.

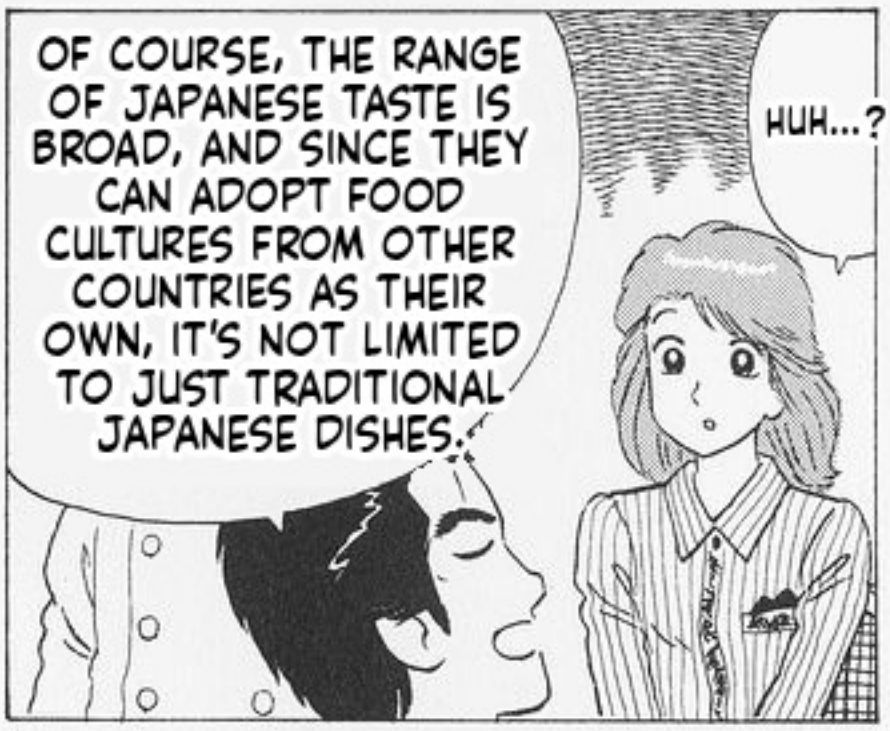
ﾈﾏﾝ

OH? IF YOU WERE BUSY, YOU DIDN'T HAVE TO FORCE YOURSELF TO COME.


I'M SORRY FOR BEING LATE...

I UNDERSTAND THAT!
PLEASE DON'T GET ME WRONG! CREATING THIS 'ULTIMATE MENU' IS MY RESPONSIBILITY.

WHAT KIND OF SPAGHETTI DID YOU THINK OF THAT WOULD APPEAL TO JAPANESE TASTES?
SO, MR. YAMAOKA,


OF COURSE, THE RANGE OF JAPANESE TASTE IS BROAD, AND SINCE THEY CAN ADOPT FOOD CULTURES FROM OTHER COUNTRIES AS THEIR OWN, IT'S NOT LIMITED TO JUST TRADITIONAL JAPANESE DISHES.
HUH...?

AND IT'S A UNIQUELY JAPANESE FLAVOR THAT ITALIANS WOULDN'T EVEN IMAGINE.
YEAH, JAPANESE EATING HABITS DEFINITELY CAN'T BE IGNORED.

THAT'S STRANGE.

WHAT IS...?!

BUT ISN'T THAT SOMETHING ITALIANS WOULD NEVER EVEN CONSIDER ABOUT SPAGHETTI?
CHINESE, MEXICAN, AND INDIAN FLAVORS ARE ALL FINE AS LONG AS THEY SUIT JAPANESE PREFERENCES.

HEY, WAIT A MINUTE, THIS TIME THE TASK IS TO CREATE SPAGHETTI THAT APPEALS TO JAPANESE TASTES.

WHAT'S THE POINT OF MAKING TRADITIONAL ITALIAN SPAGHETTI?!

IF WE SAY THAT JAPANESE PREFERENCES ARE BROAD, SHOULDN'T WE ALSO CONSIDER TRADITIONAL ITALIAN SPAGHETTI?

BECAUSE IF THAT'S THE CASE, THEN IT SEEMS THAT APPEALING TO JAPANESE TASTES IGNORES THE AUTHENTICITY OF ITALIAN CUISINE.

IT SEEMS LIKE KURITA IS JUST GETTING EMOTIONAL AND OPPOSING FOR THE SAKE OF OPPOSING.

THAT'S RIGHT, KURITA, ISN'T THAT STRANGE? IF YOU'RE GOING TO EXPRESS AN OPINION, IT SHOULD BE A CONSTRUCTIVE ONE.

COME ON...? JUST ASK YOUR OWN HEART.

YOU THINK I'M BEING TOO EMOTIONAL?!

OH, ARE YOU SAYING THAT WHAT I HAVE TO SAY ISN'T CONSTRUCTIVE?

5

WELL, IF I WERE TO LIST A FEW CANDIDATE DISHES...

THERE ARE VARIOUS OPTIONS, THOUGH!

WELL THEN, YAMAOKA, COULD YOU TELL ME SPECIFICALLY WHAT KIND OF SPAGHETTI YOU HAVE IN MIND...?

I JUST CAN'T QUITE GRASP IT...

HMM...

WELL... THERE ARE STILL MORE DIFFERENCES...

UMEBOSHI SPAGHETTI, CHINESE-STYLE FRIED SAUCE SPAGHETTI, CRAB SPAGHETTI, CURRY SPAGHETTI...

WHY NOT?

HOW IS YAMAOKA'S MENU DIFFERENT FROM THOSE SHOPS WITH THEIR UNIQUE SPAGHETTI?

THERE ARE SEVERAL SHOPS THAT OFFER DOZENS OF JAPANESE-STYLE SPAGHETTI, LIKE COD ROE SPAGHETTI AND NATTO SPAGHETTI.

WHAT CAN I SAY... IT FEELS LIKE THERE'S NO CLEAR IDEA.

WHAT?

6

YET TO SAY THAT THE SPAGHETTI FROM A RANDOM SHOP IS THE SAME AS YAMAOKA'S IS JUST TERRIBLE!

THE FLAVORS ARE DIFFERENT, THE CONTENTS ARE DIFFERENT! EVEN WITH THE SAME STEAK, DEPENDING ON WHO MAKES IT, THERE CAN BE A HUGE RANGE IN QUALITY!

U.....

UH, YEAH, WELL...

DO YOU FEEL THE SAME WAY?

HEY, WAIT A MINUTE.

FORGET ABOUT HER. IF SHE WANTS TO LEAVE, LET HER.

IF MY OPINION IS COMPLETELY USELESS, THEN I'M JUST A HINDRANCE.

YES, I UNDERSTAND.

EXCUSE ME.

.....

ALRIGHT! LET'S TRY MAKING THE SPAGHETTI THAT YOU MENTIONED EARLIER.

Y- YEAH...

NO, I'M TIRED TODAY... LET'S DO IT ANOTHER TIME...

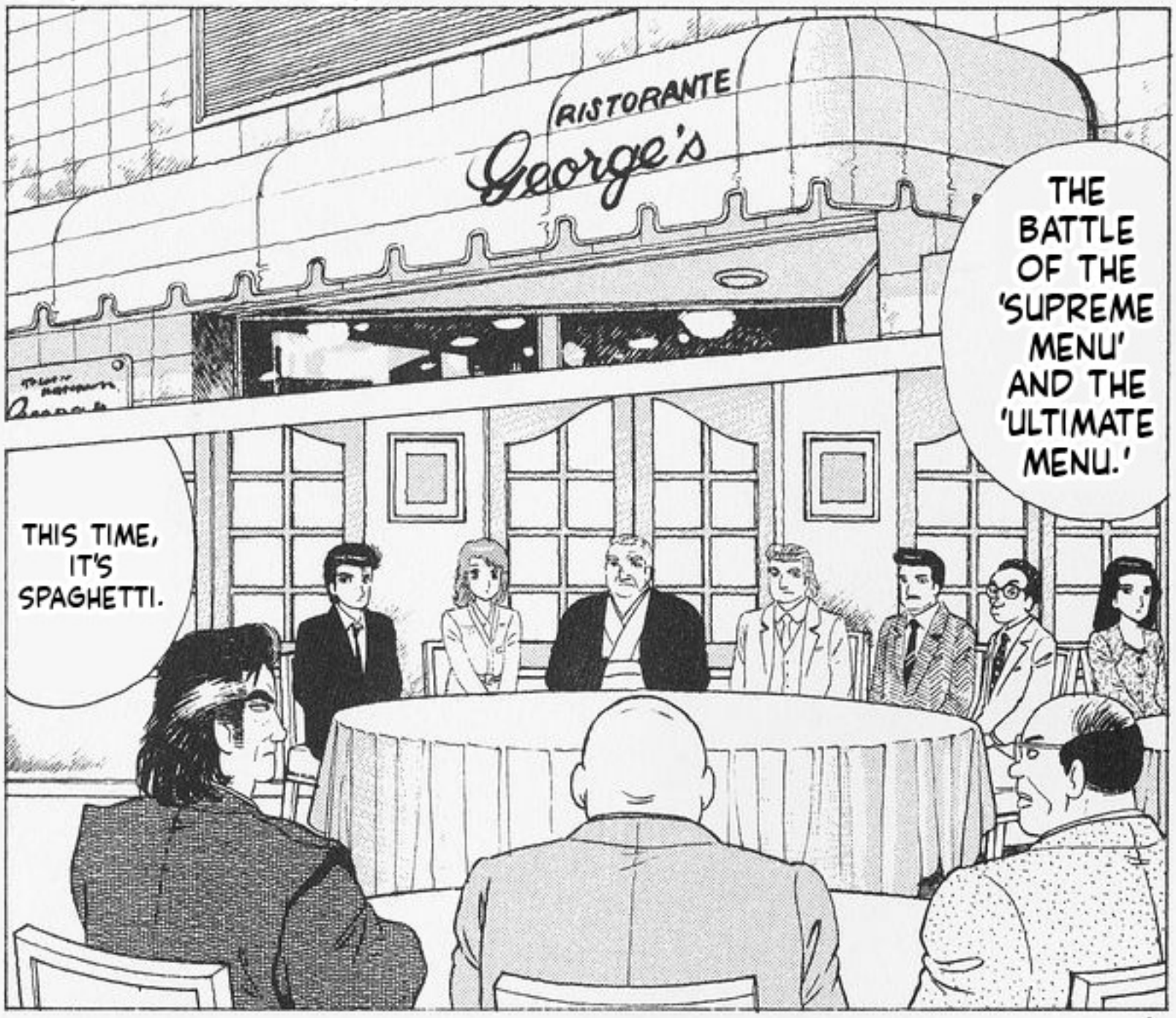
I CAN STILL DRINK SOME ALCOHOL, THOUGH.

I'M SO FULL AFTER EATING ALL THAT SPAGHETTI YOU MADE.

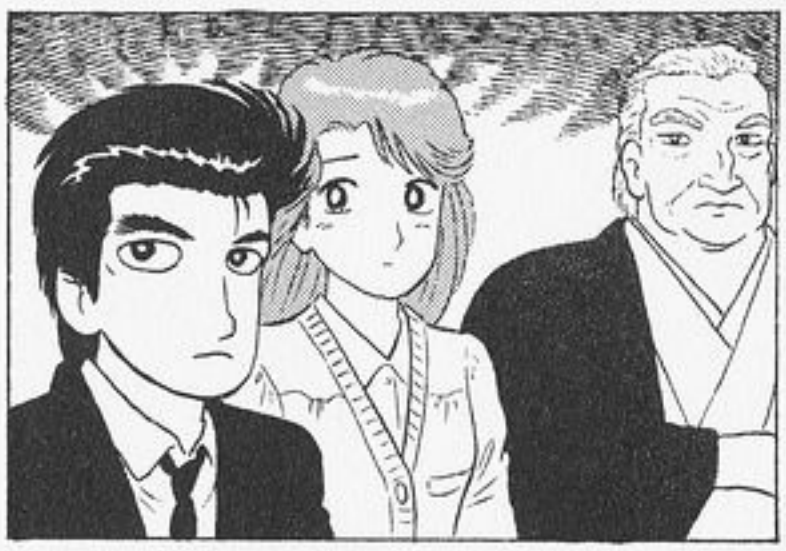
YEAH.

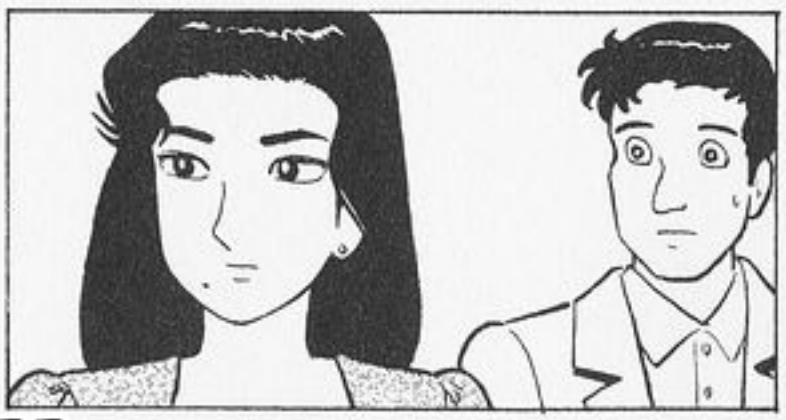
IT'S SUCH A NICE NIGHT, IT'S A SHAME.

8


RISTORANTE
George's
THE BATTLE OF THE 'SUPREME MENU' AND THE 'ULTIMATE MENU.'
THIS TIME, IT'S SPAGHETTI.

9



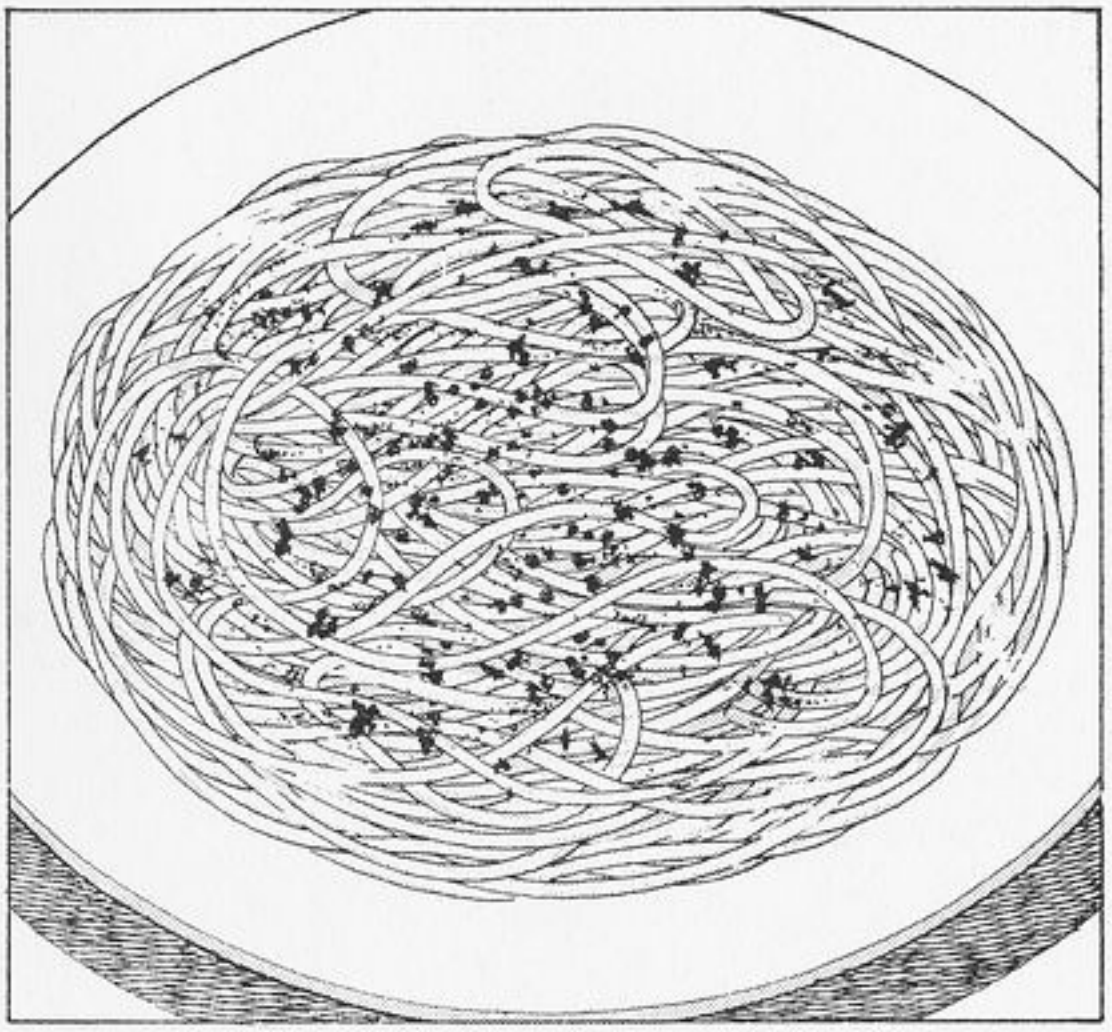


I WANT TO SAVOR THE FINESSE OF BOTH SIDES THOROUGHLY.
WHAT KIND OF SPAGHETTI DO THE JAPANESE PREFER?

WELL THEN, LET'S START WITH THE 'SUPREME MENU.'

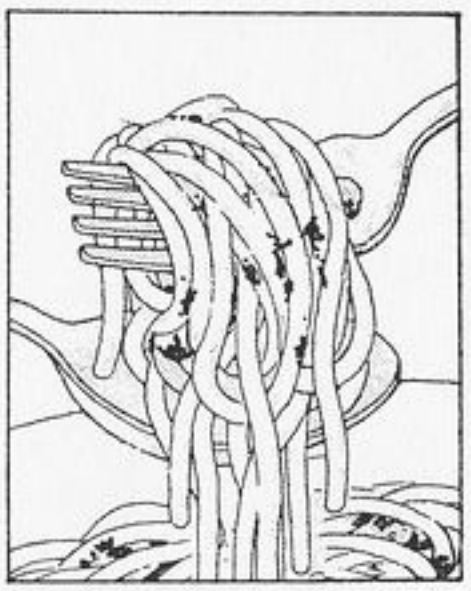
FIRST, THE GARLIC SPAGHETTI.
I HAVE PREPARED TWO TYPES.

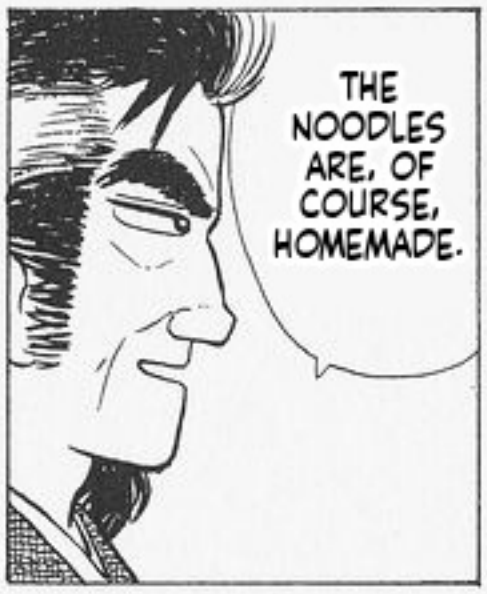
THERE ARE NO INGREDIENTS AT ALL.
OH MY, HOW VERY PLAIN...

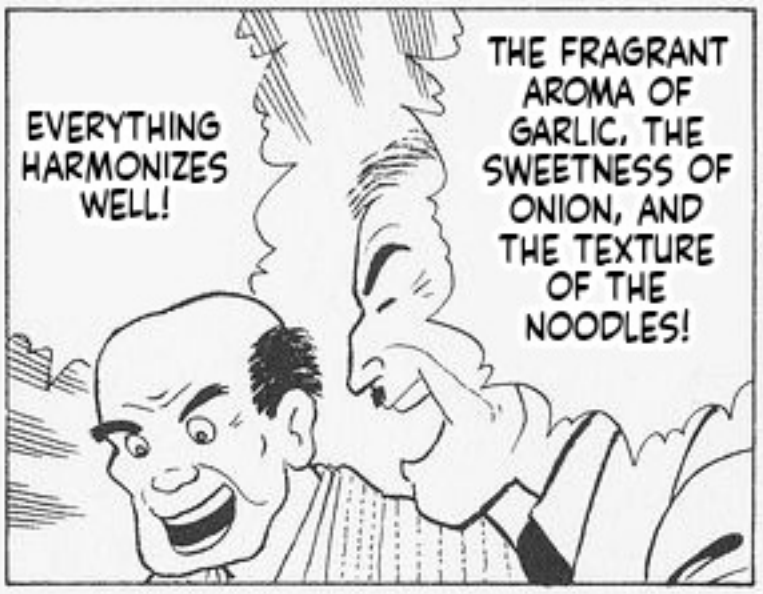


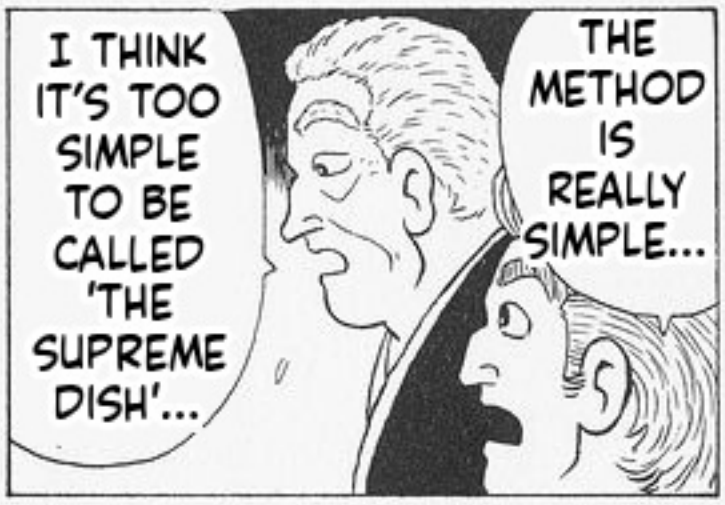
10

IT'S SIMPLE, BUT THIS IS DELICIOUS!
OH!




THE NOODLES ARE, OF COURSE, HOMEMADE.


EVERYTHING HARMONIZES WELL!
THE FRAGRANT AROMA OF GARLIC, THE SWEETNESS OF ONION, AND THE TEXTURE OF THE NOODLES!


I THINK IT'S TOO SIMPLE TO BE CALLED 'THE SUPREME DISH'...
THE METHOD IS REALLY SIMPLE...

HEHE... IS THIS ALL THERE IS?
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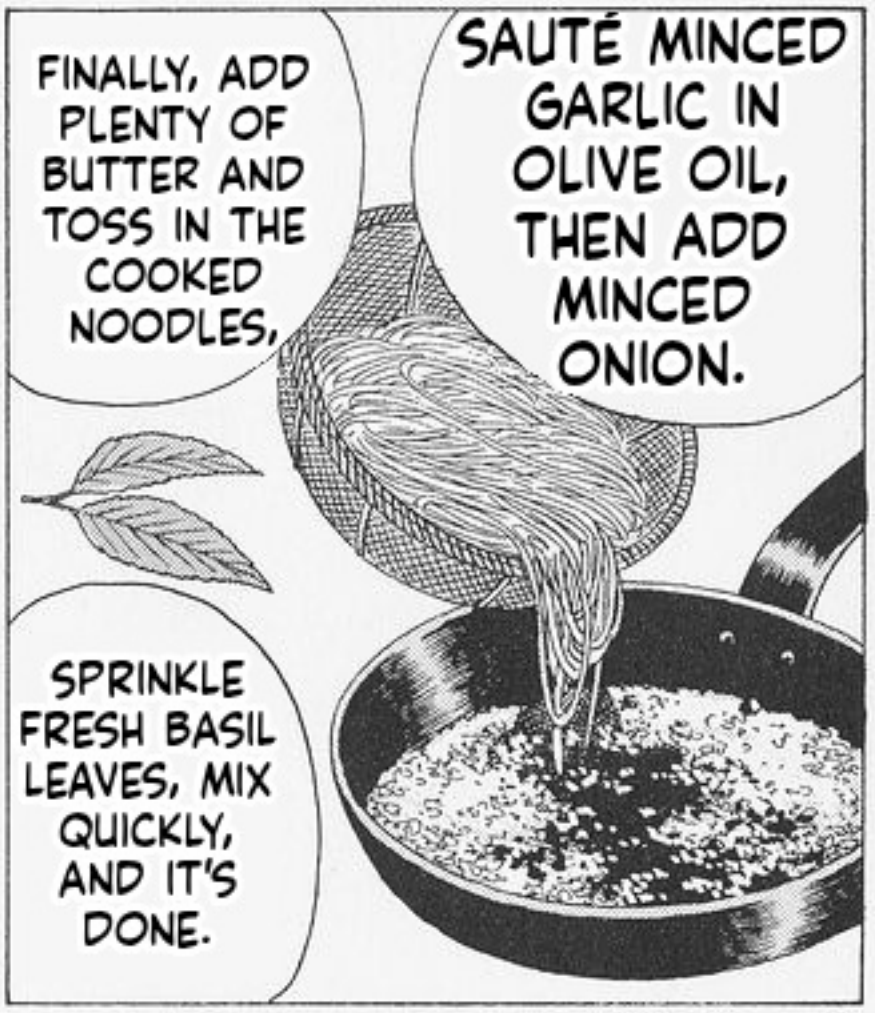
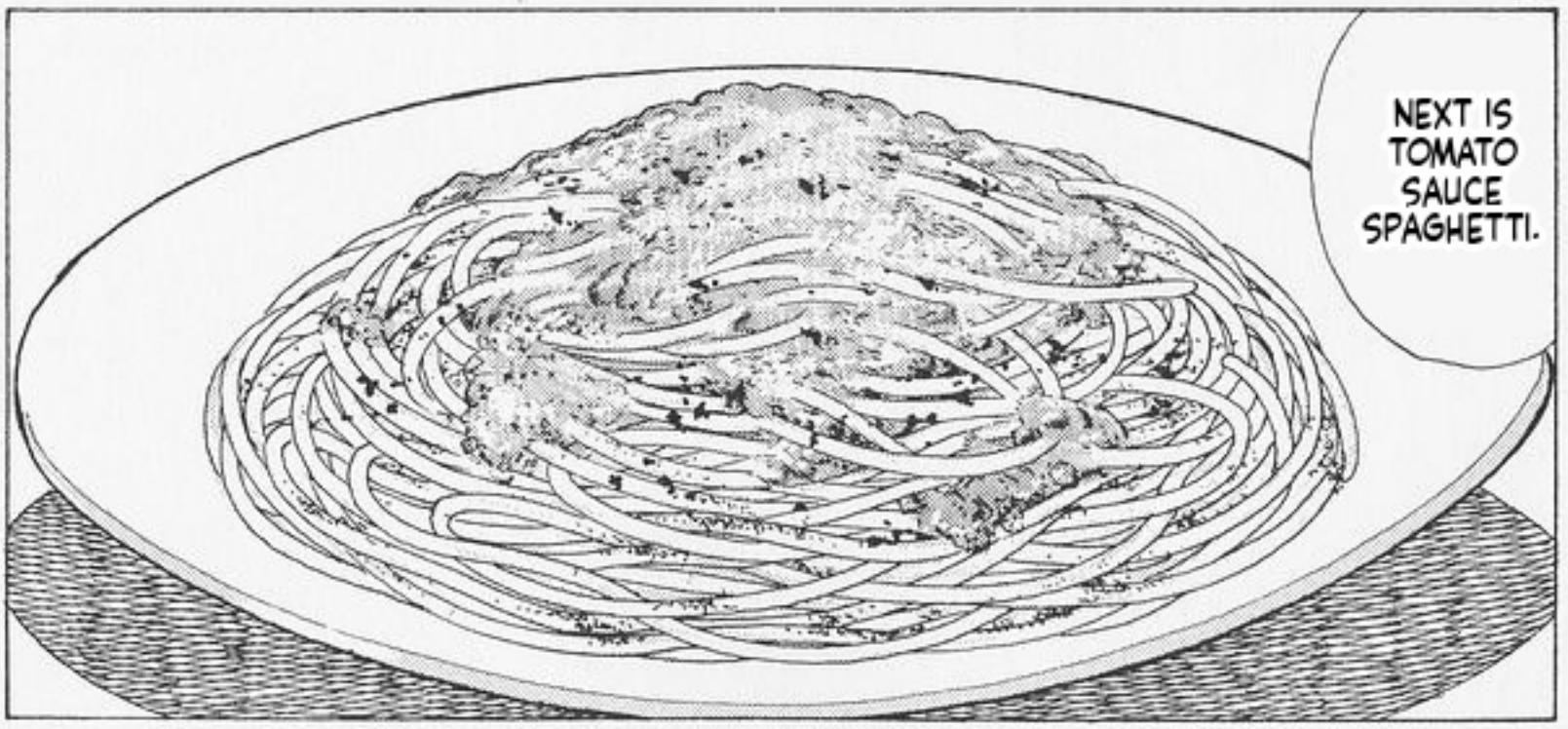

FINALLY, ADD PLENTY OF BUTTER AND TOSS IN THE COOKED NOODLES,
SAUTÉ MINCED GARLIC IN OLIVE OIL, THEN ADD MINCED ONION.
SPRINKLE FRESH BASIL LEAVES, MIX QUICKLY, AND IT'S DONE.

11


NEXT IS TOMATO SAUCE SPAGHETTI.

I WAS EXPECTING SOMETHING AMAZING TO COME OUT OF THIS...

WHAT'S GOING ON WITH YUZAN TODAY...?

ISN'T SPAGHETTI WITH TOMATO SAUCE JUST TOO SIMPLE?

IT SHOULD BE A SPAGHETTI THAT APPEALS TO JAPANESE TASTES, RIGHT?

THIS IS JUST TO THE LIKING OF ITALIANS.

WHAT A REFRESHING TASTING SAUCE!

12

SIMMER UNTIL THE MOISTURE EVAPORATES AND IT THICKENS.

FINELY CHOP THE ONION AND LIGHTLY SAUTÉ IT IN OLIVE OIL, THEN ADD THE CRUSHED AND STRAINED TOMATOES,

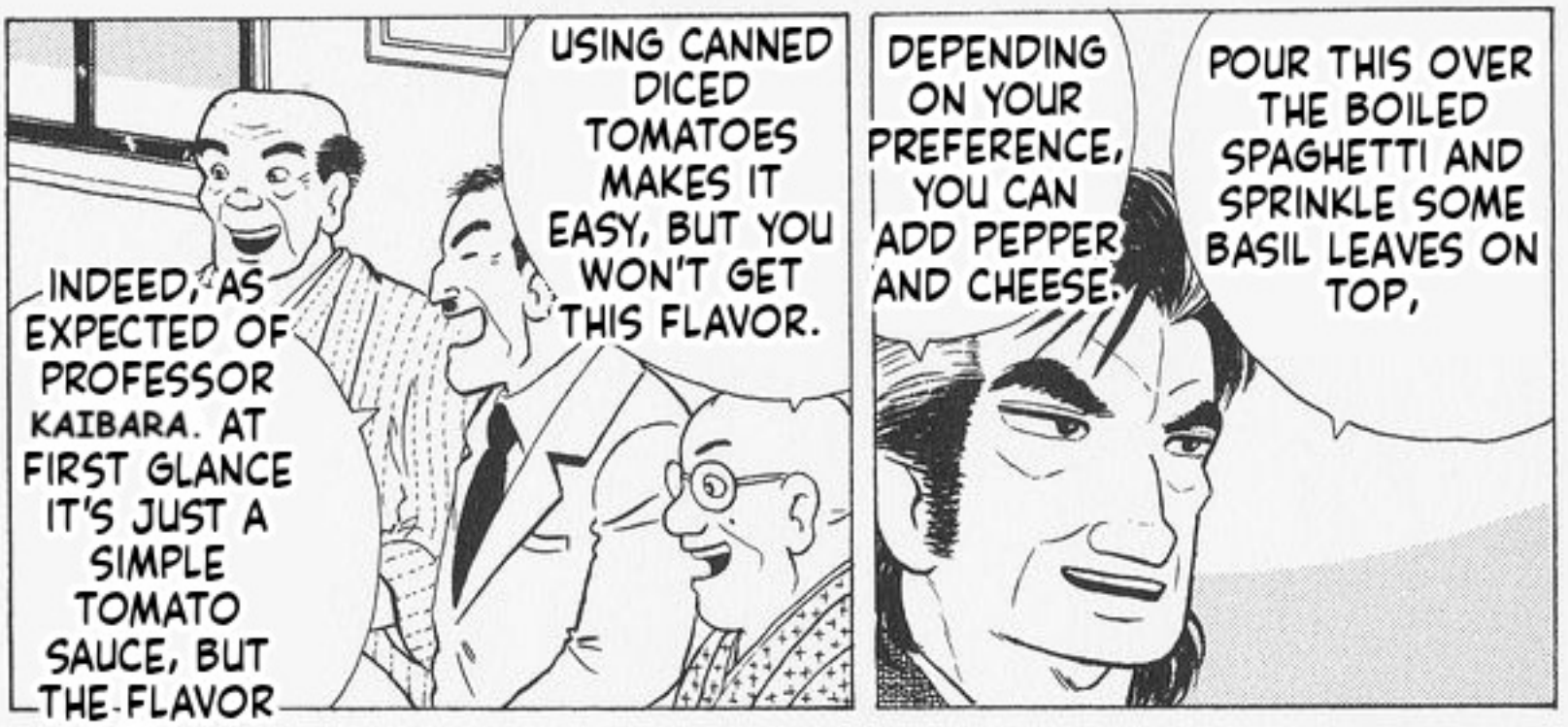
FINISH IT OFF WITH SALT AND IT'S READY.

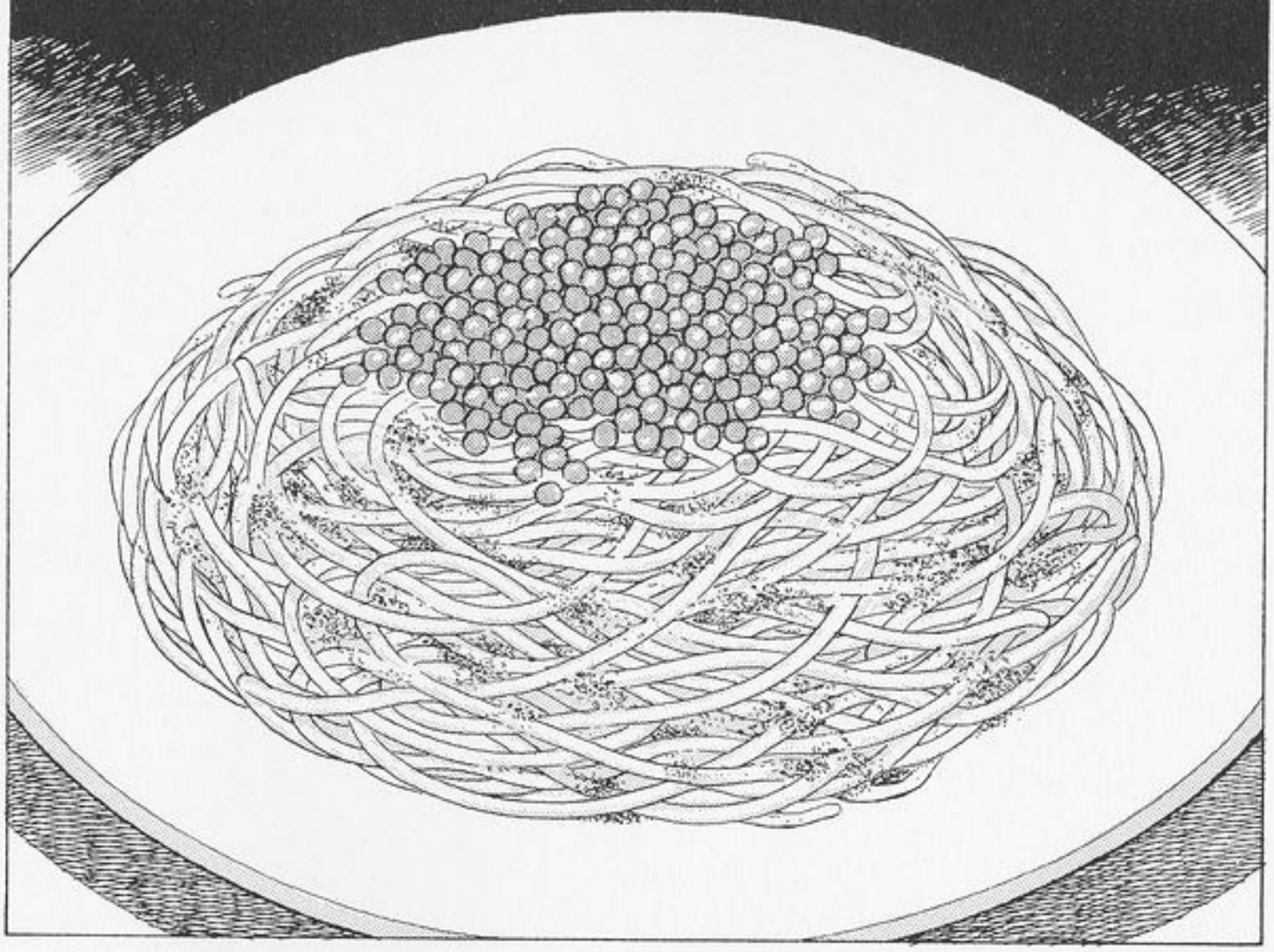
IT HAS A PLEASANT ACIDITY AND FINISHES WITH A REFRESHING FLAVOR!

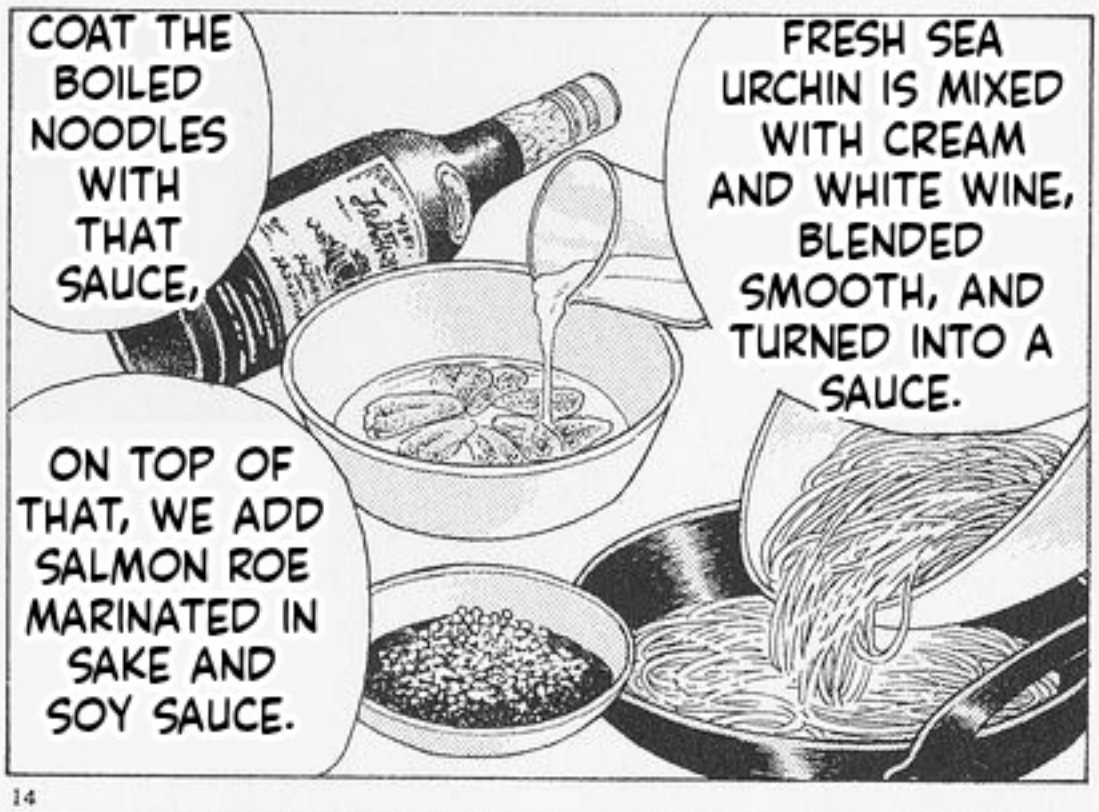
THE TOMATOES ARE FULLY RIPE AND SWEET, BUT,

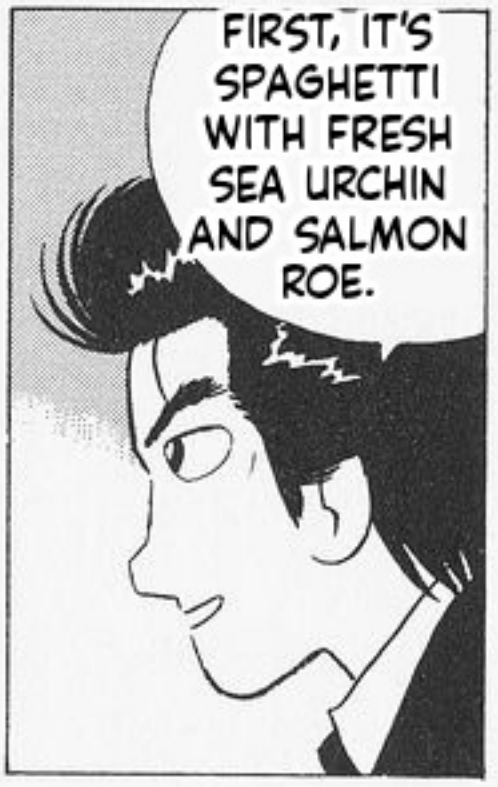
TO ADD FRESHNESS, I USED DOMESTICALLY GROWN RIPE TOMATOES.

WHEN IT COMES TO RICHNESS IN SWEETNESS, ITALIAN TOMATOES ARE THE BEST, BUT,


USING CANNED DICED TOMATOES MAKES IT EASY, BUT YOU WON'T GET THIS FLAVOR.
INDEED, AS EXPECTED OF PROFESSOR KAIBARA. AT FIRST GLANCE IT'S JUST A SIMPLE TOMATO SAUCE, BUT THE FLAVOR IS...
DEPENDING ON YOUR PREFERENCE, YOU CAN ADD PEPPER AND CHEESE.
POUR THIS OVER THE BOILED SPAGHETTI AND SPRINKLE SOME BASIL LEAVES ON TOP,
I'M AMAZED, TO THINK THIS IS THE ULTIMATE SPAGHETTI FAVORED BY THE JAPANESE!
MR. YAMAOKA, THIS ROUND IS OUR VICTORY!
I REALLY WANTED MR. YAMAOKA TO MAKE THIS KIND OF SPAGHETTI FOR ME...
NOODLE SPAGHETTI AND THIS TOMATO SAUCE SPAGHETTI, WHAT A CLEAR AND STRAIGHTFORWARD TASTE IT HAS.
13
NOW, NEXT, PLEASE BRING OUT THE 'ULTIMATE MENU.'
ONCE EVERYONE TRIES MY SPAGHETTI, THEY'LL BE BLOWN AWAY!
SURE!

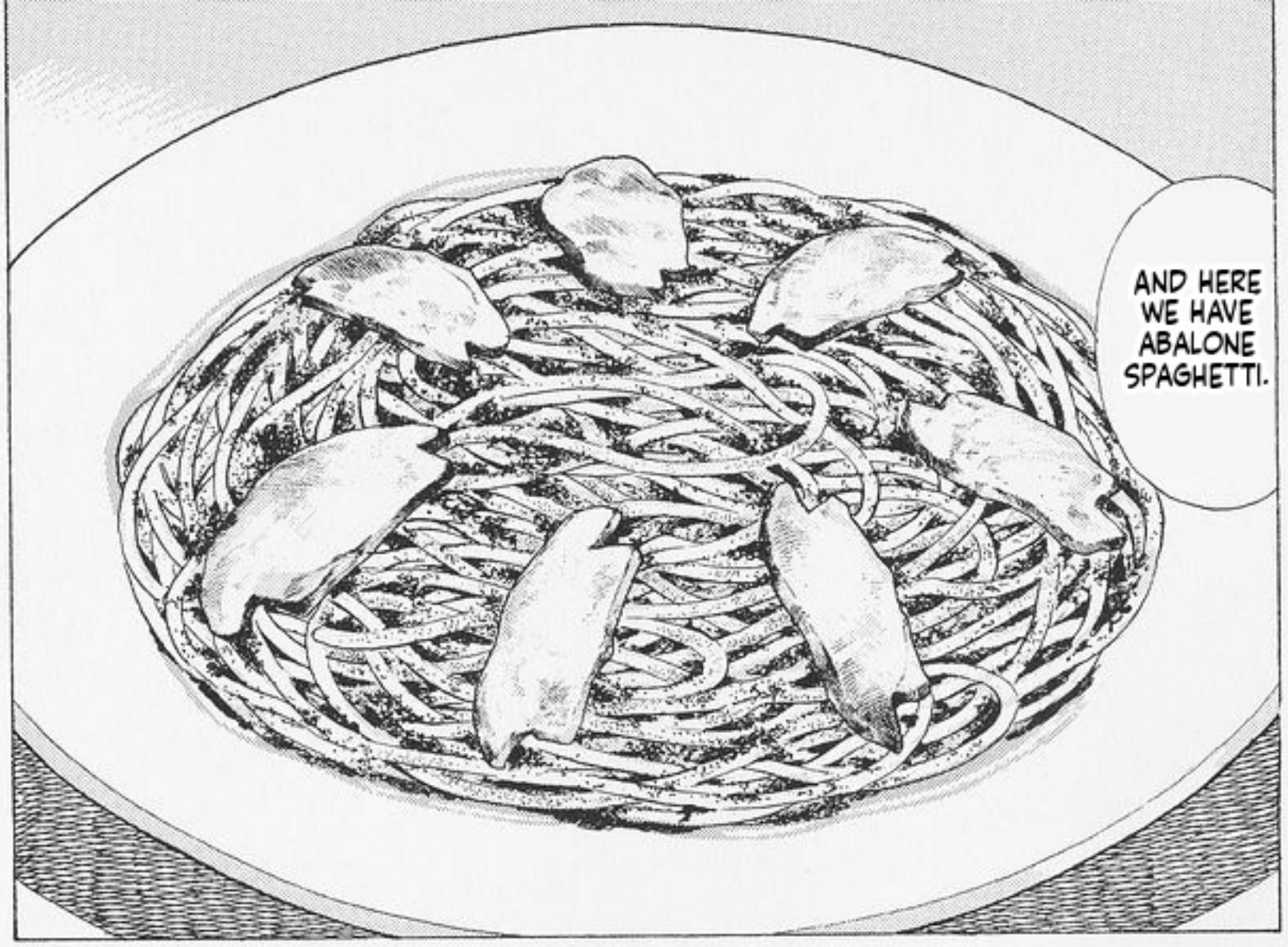




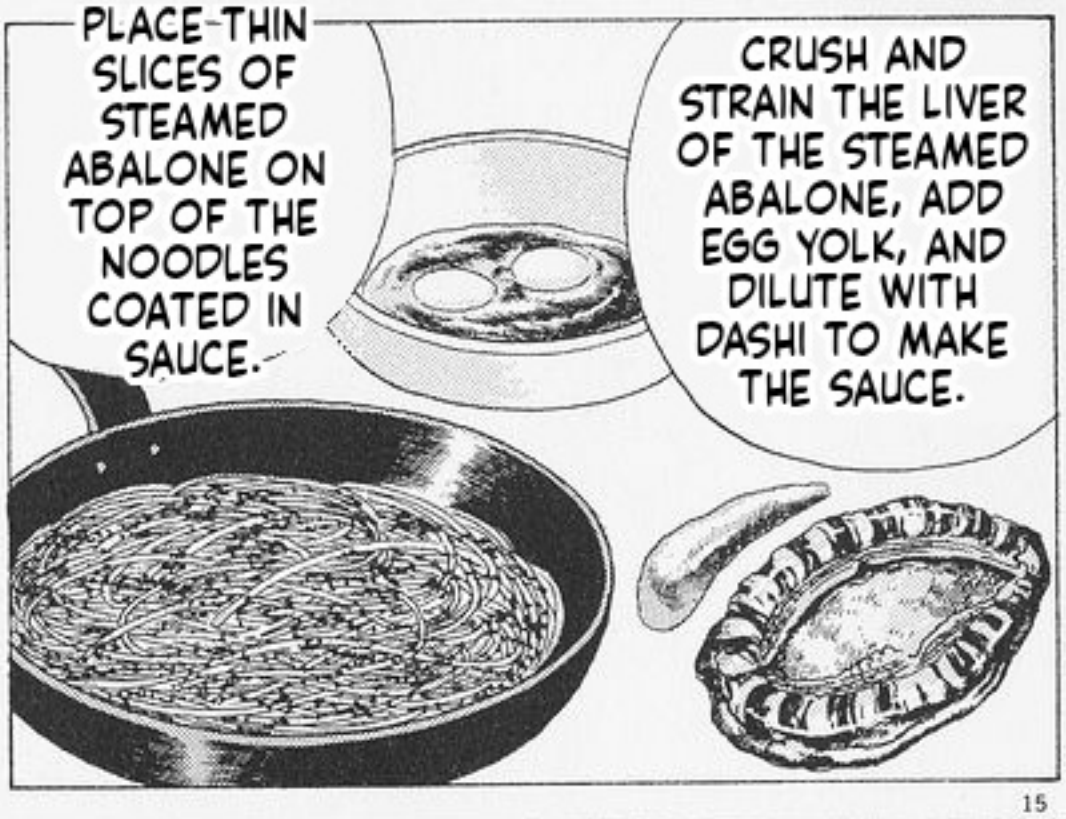


14

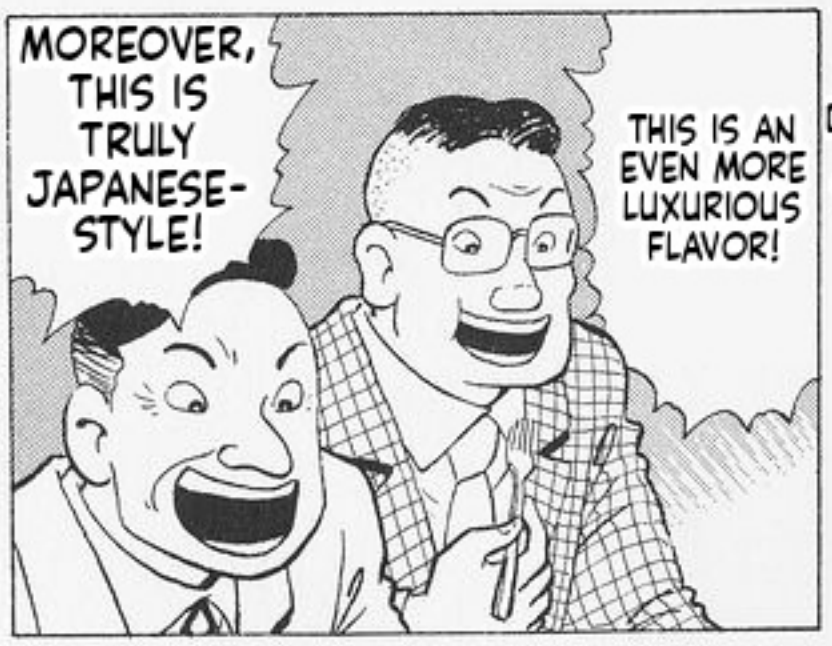
*TL NOTE: SEA URCHIN IS ACTUALLY QUITE POPULAR IN SPAGHETTI IN ITALY. IT'S KNOWN AS 'SPAGHETTI AI RICCI DI MARE'. SO WHILE HE SLAGGED OFF THE ITALIANS' TASTES EARLIER, HE ACTUALLY DID SOMETHING THAT WOULD PROBABLY APPEAL TO THEM HERE.

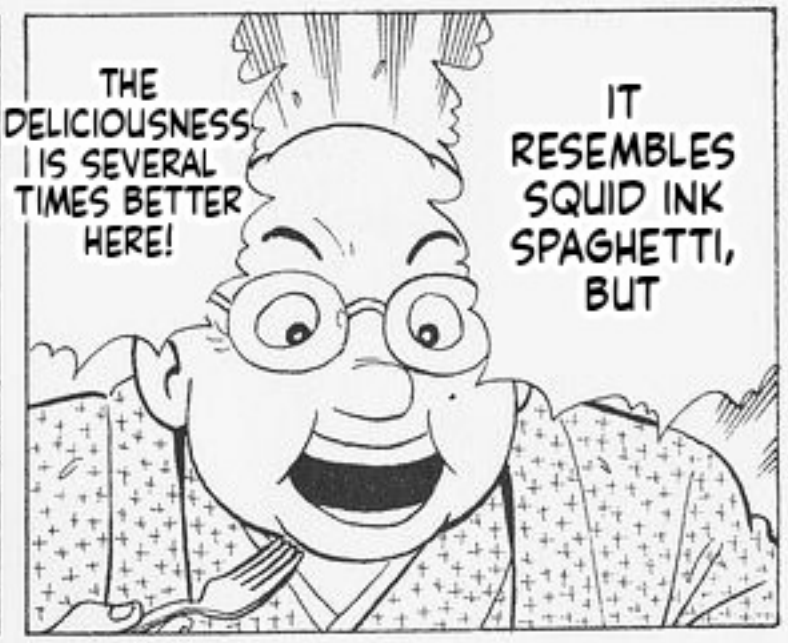

AND HERE WE HAVE ABALONE SPAGHETTI.

I'VE PLACED WASABI ON A SEPARATE PLATE, SO FEEL FREE TO USE IT AS YOU LIKE.


PLACE THIN SLICES OF STEAMED ABALONE ON TOP OF THE NOODLES COATED IN SAUCE.
CRUSH AND STRAIN THE LIVER OF THE STEAMED ABALONE, ADD EGG YOLK, AND DILUTE WITH DASHI TO MAKE THE SAUCE.

15


MOREOVER, THIS IS TRULY JAPANESE-STYLE!
THIS IS AN EVEN MORE LUXURIOUS FLAVOR!


THE DELICIOUSNESS IS SEVERAL TIMES BETTER HERE!
IT RESEMBLES SQUID INK SPAGHETTI, BUT

IT DEFINITELY HAS IMPACT.

EVERYONE IS REACTING SO STRONGLY!

THIS IS EXACTLY WHAT JAPANESE PEOPLE LIKE IN SPAGHETTI!

WELL, WITH THIS.

YES, THERE'S NO DOUBT ABOUT IT.

16

THE SUPREME MENU!

THE WINNER OF THE SPAGHETTI BATTLE IS...

I WILL ANNOUNCE THE RESULTS.

THE JUDGES ARE BEING UNFAIR!

IT TRULY IS THE TASTE OF JAPAN!

THIS ONE WAS MUCH MORE DELICIOUS, WASN'T IT?!

W-WHY?!

WHICH ONE TRULY BROUGHT OUT THE ORIGINAL DELICIOUSNESS OF THE NOODLES, AND WHICH ONE MAKES YOU WANT TO EAT IT EVERY DAY?

ALL THE JUDGES WERE INITIALLY DRAWN TO THE 'ULTIMATE MENU' SIDE, BUT SOON REALIZED A SIGNIFICANT FACT.

HOWEVER, THAT IS THE DELICIOUSNESS OF SEA URCHIN, SALMON ROE, AND ABALONE.

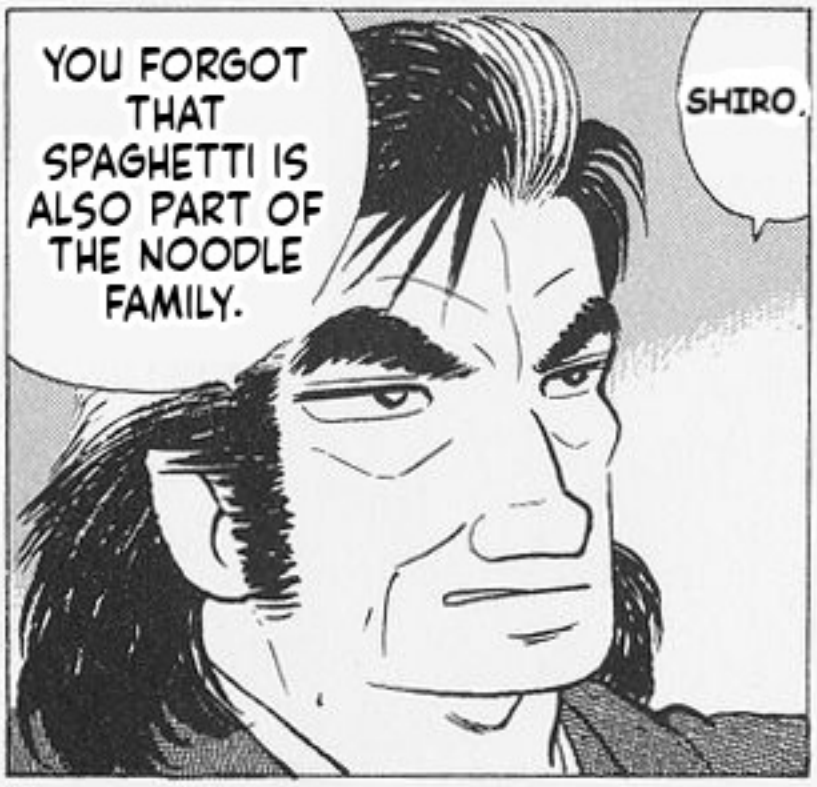
THE NOODLES THEMSELVES DON'T FULLY BRING OUT THEIR DELICIOUSNESS. THEY MERELY ENVELOP THE FLAVOR OF THE NOODLES.

HUH...?

IN TERMS OF DELICIOUSNESS AND LUXURY, IT'S SUPERIOR.

THE SPAGHETTI ON THE 'ULTIMATE MENU' SIDE IS DELICIOUS, NO DOUBT.

WHICH FULLY BRING OUT THE FLAVOR OF THE NOODLES. WITH THIS, YOU COULD EAT IT EVERY DAY WITHOUT GETTING TIRED OF IT.
ON THE OTHER HAND, THE SPAGHETTI ON THE 'ULTIMATE MENU' HAS TOP-NOTCH INGREDIENTS AND COOKING METHODS, BUT IS SIMPLE.


YOU FORGOT THAT SPAGHETTI IS ALSO PART OF THE NOODLE FAMILY.
SHIRO.

INDEED, WHEN YOU PUT IT THAT WAY...

THE DELICIOUSNESS OF SPAGHETTI NOODLES IS THE MOST IMPORTANT THING, YOU KNOW...

IT'S ABOUT SAVORING THE DELICIOUSNESS OF THE NOODLES THEMSELVES.
AFTER ALL, WHAT JAPANESE PEOPLE LIKE THE MOST ARE DISHES LIKE KAMAAGE UDON, SU UDON, MORI SOBA, AND KAKE SOBA,

IN JAPAN, THERE HAS BEEN A TRADITION OF UDON AND SOBA NOODLES SINCE ANCIENT TIMES.
THERE ARE MANY VARIATIONS, SUCH AS UDON SUKI FOR UDON AND KAMO NANBAN FOR SOBA,

DELICIOUSNESS WARS 25

MY GARLIC AND OLIVE OIL AND BUTTER SAUCE, OR THE TOMATO SAUCE,

I HAVE FULLY EXTRACTED THE FLAVOR HIDDEN WITHIN THE SPAGHETTI.

OH!

THE ESSENCE OF JAPANESE CUISINE IS TO BRING OUT THE DELICIOUSNESS OF THE INGREDIENTS.

YOU HAVE BECOME CAPTIVATED BY THE APPEARANCE OF JAPANESE OR ITALIAN STYLES AND FORGOTTEN THE ESSENCE.

U.....

ON THE OTHER HAND, YOUR SAUCE WITH SEA URCHIN AND SALMON ROE, AND THE SAUCE WITH ABALONE,

THE DELICIOUSNESS OF THE SAUCE FAR OUTWEIGHS THAT OF THE NOODLES.

19

EVEN IF IT'S COOKED IN A JAPANESE STYLE, DISHES THAT OBSCURE THE INHERENT DELICIOUSNESS OF THE INGREDIENTS ARE NOT FAVORED BY JAPANESE PEOPLE.

THAT IS WHAT TRULY APPEALS TO THEM.

WHETHER IT'S ITALIAN OR FRENCH, JAPANESE PEOPLE PREFER DISHES THAT HONESTLY BRING OUT THE ESSENTIAL DELICIOUSNESS OF THE INGREDIENTS.

YOU, BEING JAPANESE, ARE A FOOL WHO DOESN'T UNDERSTAND THE JAPANESE PALATE!

FORGET THE ESSENCE OF THE MATTER, AND THERE'S NO SUCH THING AS GOOD OR BAD!!

THE QUALITY OF THE TASTE WAS DIFFERENT...

INDEED, JUST AS KAIBARA YŪZAN SAID...

20

東西新聞社

YAMAOKA-SAN, WOULD YOU LIKE TO JOIN ME FOR DINNER TONIGHT?
I'M SORRY...
I HAVE PRIOR PLANS...
I-SEE... THEN I'LL LEAVE IT AT THAT.
YAMAOKA-SAN, CHEER UP.
.....
.....
HOW ABOUT HAVING DINNER TOGETHER?
OH, BUT I HEARD YOU HAVE PLANS WITH FUTAKI-SAN...
DO YOU WANT TO EAT TOGETHER? OR NOT?

21

IT'S MY FAULT, TOO. I GOT BENT OUT OF SHAPE FOR NO REASON...

I WAS THE WORST TOO.

I'LL JOIN YOU.

I SHOULD HAVE LISTENED TO YOUR OPINION.

I'M SUCH AN IDIOT.

HEHEHE

HA HA HA!

WHAT'S SO FUN ABOUT THIS?! YOU LOST AGAIN!!!

AFTER LOSING TO THE 'SUPREME MENU'!! BOTH OF YOU ARE FIRED-!!

WHAT...?

第2話
初もの好き

FROM HERE, IT LOOKS JUST LIKE REAL DUCKS.

THAT DECOY IS REALLY WELL MADE.

THAT'S WHERE YOU AIM AND SHOOT.

THE DUCKS THINK THAT DECOY IS REAL, AND IF THEY BELIEVE THERE ARE FRIENDS AROUND, THEY THINK IT'S SAFE TO LAND NEARBY.

HEY, HEY, IF YOU CALL IT EVIL, I WON'T BE ABLE TO SHOOT.

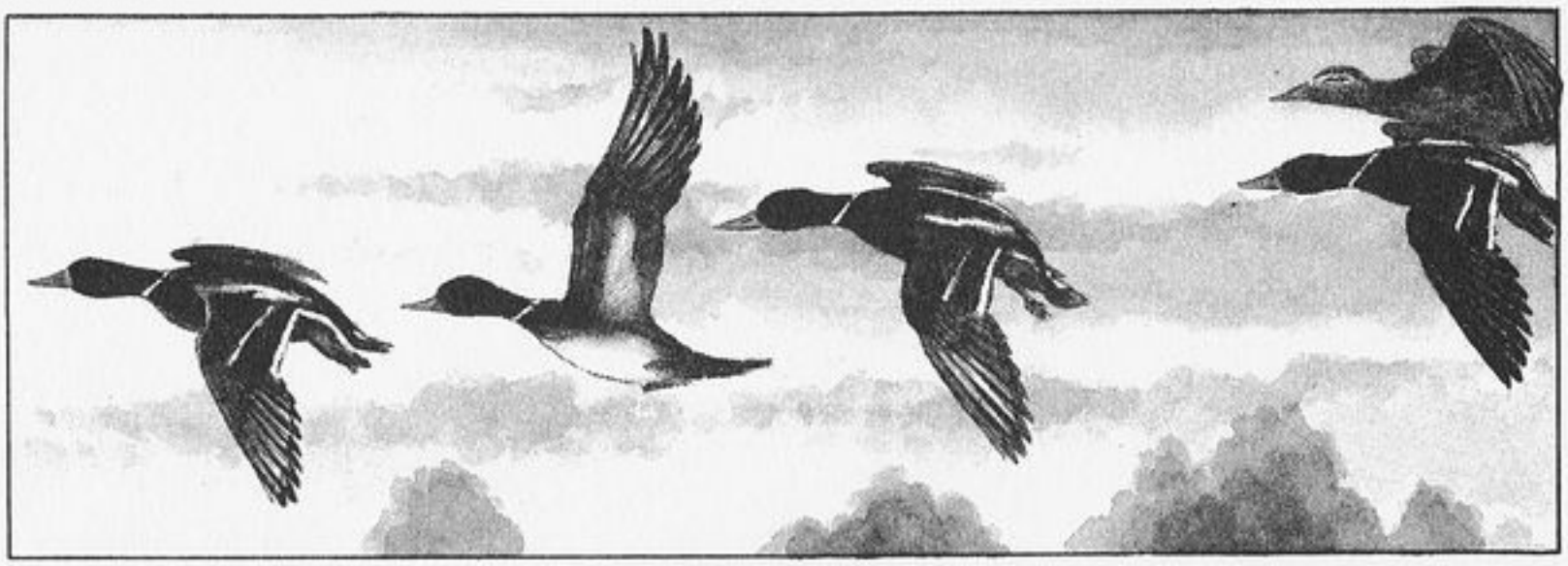
2

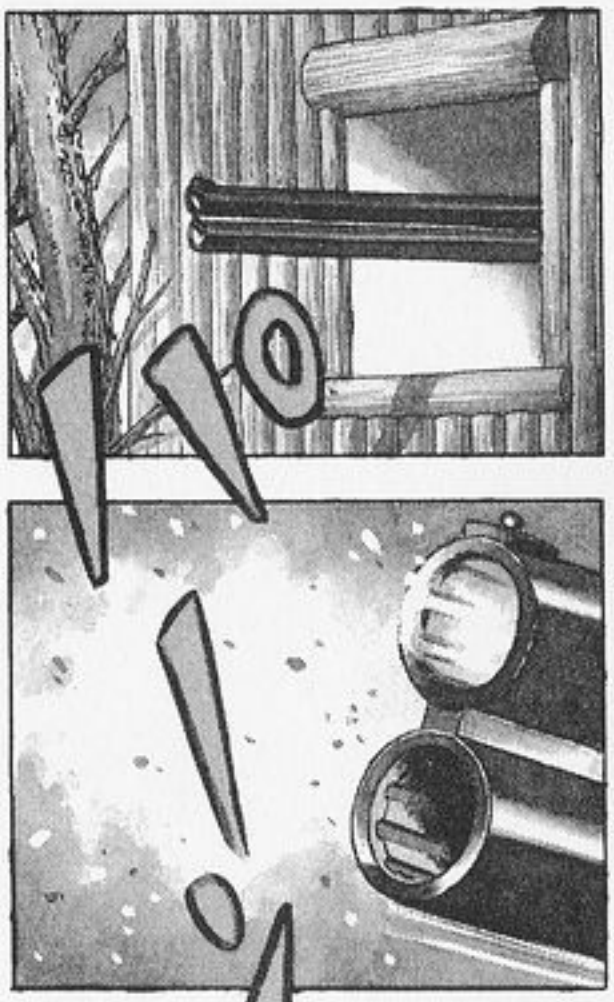
A FLOCK OF DUCKS IS COMING.

SHH! QUIET...

HUMANS ARE TRULY EVIL, AREN'T THEY?

DELICIOUS!

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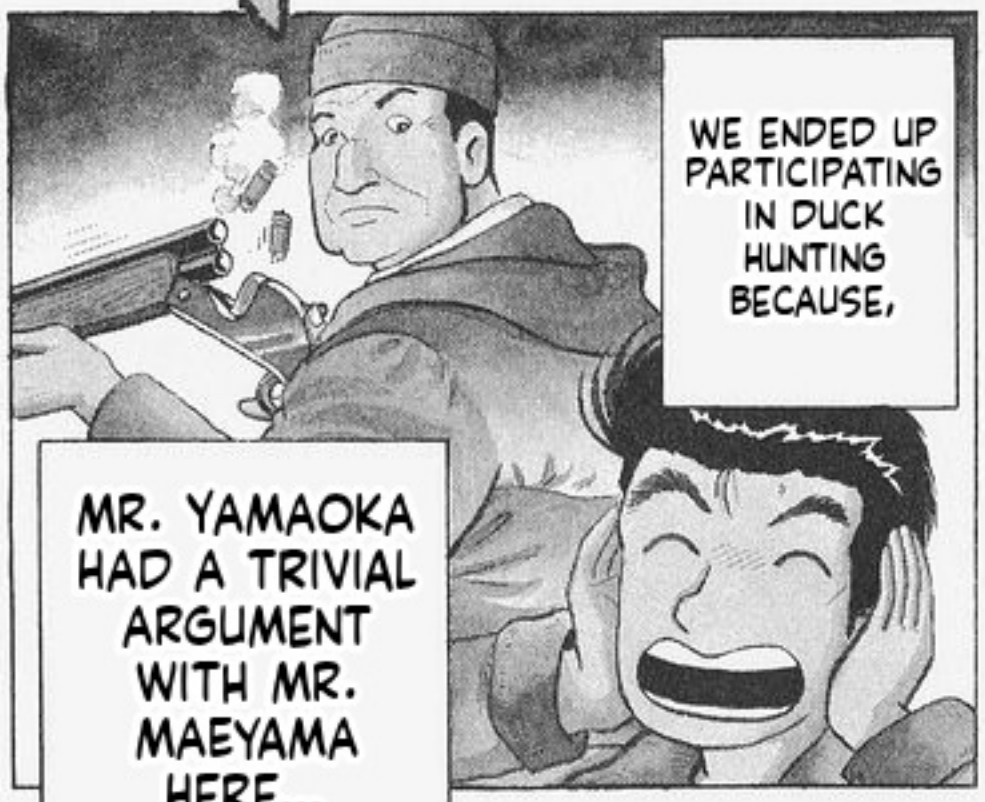

WE ENDED UP PARTICIPATING IN DUCK HUNTING BECAUSE,
MR. YAMAOKA HAD A TRIVIAL ARGUMENT WITH MR. MAEYAMA HERE...

WELL DONE!
WOW, THAT'S CRUEL!

THAT'S BECAUSE THE JUDGES ARE GIVING KAIBARA YUZAN SPECIAL TREATMENT.

YOU SHOULD'VE WON THE SPAGHETTI SHOWDOWN!

A WEEK AGO...

OH, FATHER.

WELL THEN, WHAT SHOULD WE HAVE FOR LUNCH?

ふふ～ん

HMPH... I'M GLAD TO BE OF SOME HELP.

HE WAS REALLY GRATEFUL FOR ALL THE IDEAS!

BUT THANKS TO THAT, WE WERE ABLE TO CREATE THE MENU FOR NAKAHORI-SAN'S RESTAURANT.

HEY, AS NIKI-SAN BOASTS, YOU'RE BEAUTIFUL.

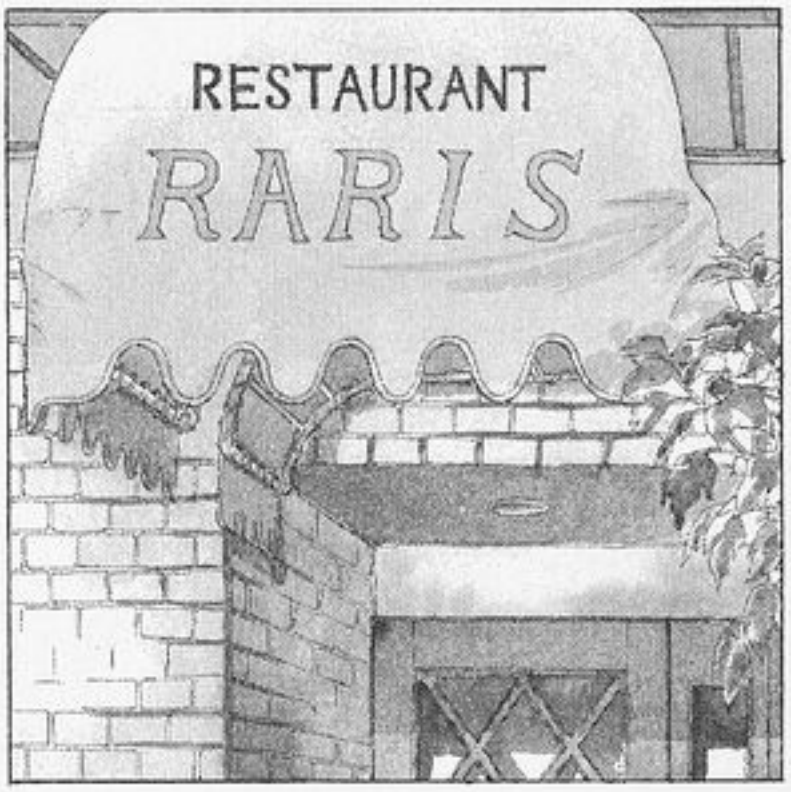
OH, A YOUNG LADY, I SEE.

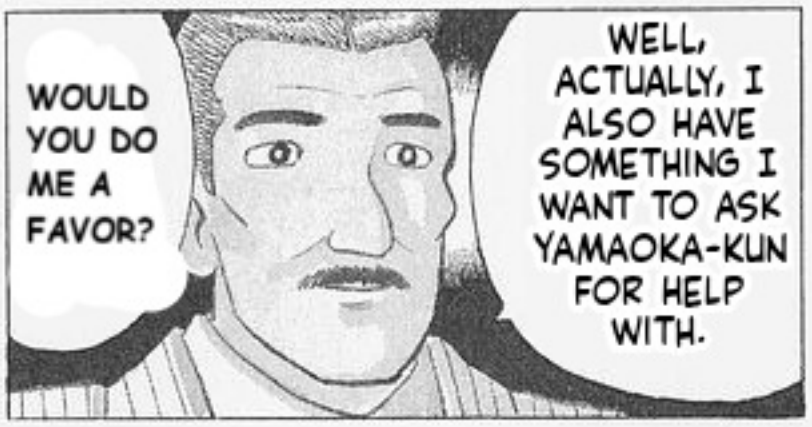
OH, MARIKO.

OH, YAMAOKA-KUN TOO.

WOW, PERFECT TIMING, TREAT US TOO.

I'M HAVING LUNCH WITH MAEYAMA-SAN.
WHAT ARE YOU DOING HERE, FATHER?


RESTAURANT
RARIS


WOULD YOU DO ME A FAVOR?
WELL, ACTUALLY, I ALSO HAVE SOMETHING I WANT TO ASK YAMAOKA-KUN FOR HELP WITH.

HUH?

5

THE 'ULTIMATE MENU'?!
OH!

SO, I ALWAYS LOOK FORWARD TO THE SHOWDOWN BETWEEN 'ULTIMATE' AND 'SUPREME'.
I REALLY LOVE EATING DELICIOUS FOOD.
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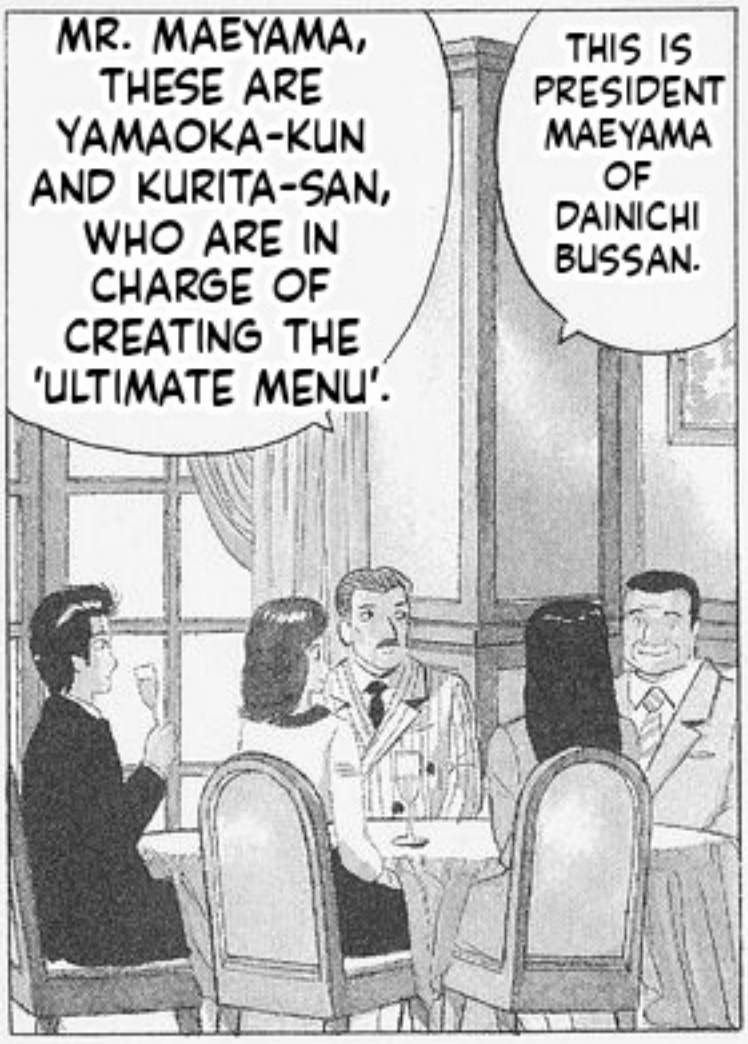

MR. MAEYAMA, THESE ARE YAMAOKA-KUN AND KURITA-SAN, WHO ARE IN CHARGE OF CREATING THE 'ULTIMATE MENU'.
THIS IS PRESIDENT MAEYAMA OF DAINICHI BUSSAN.

AFTER READING ABOUT THE CREATION OF THE 'SUPREME MENU,' HE WAS EAGER TO JOIN KAIBARA-SENSEI'S GOURMET CLUB.

MR. MAEYAMA, AS HE JUST MENTIONED, LOVES TO EAT DELICIOUS FOOD.

THIS IS ABOUT MR. MAEYAMA.

I WOULD LIKE TO ASK FOR YAMAOKA-KUN'S HELP,

IS SOMETHING THE MATTER?

CLUB GOURMET CUISINE

AS A MEMBER MYSELF, I INVITED MAEYAMA TO JOIN ME THERE...

6

I SEE...

THAT WAS SO WONDERFUL! I WOULD LOVE TO BECOME A MEMBER!

DELICIOUS!

MR. KAIBARA, I HOPE YOU CAN MANAGE SOMETHING IN THAT REGARD.

MOREOVER, ONLY THOSE WHO CAN ACCURATELY UNDERSTAND FLAVORS CAN BECOME MEMBERS...

HOWEVER, IT SEEMS THERE ARE CURRENTLY NO OPENINGS FOR MEMBERSHIP..!

IT SEEMS I MUST MAKE A BIT OF AN EFFORT.

HMM... WELL, IF IT'S A RECOMMENDATION FROM NONE OTHER THAN MR. FUTAKI,

HE HAS AN EXCEPTIONALLY KEEN SENSE OF TASTE.

MR. MAEYAMA ACCURATELY UNDERSTANDS FLAVORS,

WOULD YOU LIKE TO COME?

AS A THANK YOU, I WOULD LIKE YOU TO JOIN ME DUCK HUNTING!

I'M TRULY MOVED!

THANK YOU, MR. KAIBARA!

I MUST EXPRESS MY GRATITUDE FOR BEING ACCEPTED AS A MEMBER!

WELL, WELL, LET'S NOT WORRY ABOUT THAT...

HOW ABOUT IT? IT'S A NICE IDEA, ISN'T IT?

ON THE OPENING DAY, HAVING BEAUJOLAIS NOUVEAU WHILE COOKING AND EATING DUCK IN A POT,

THE OPENING DAY FOR DUCK HUNTING AND THE RELEASE DATE FOR BEAUJOLAIS NOUVEAU OVERLAP BY JUST ABOUT A DAY.

EH?!

I MUST DECLINE THIS PERSON'S MEMBERSHIP.

MR. FUTAKI,

W- WHY IS THAT?!

GET OUT!!

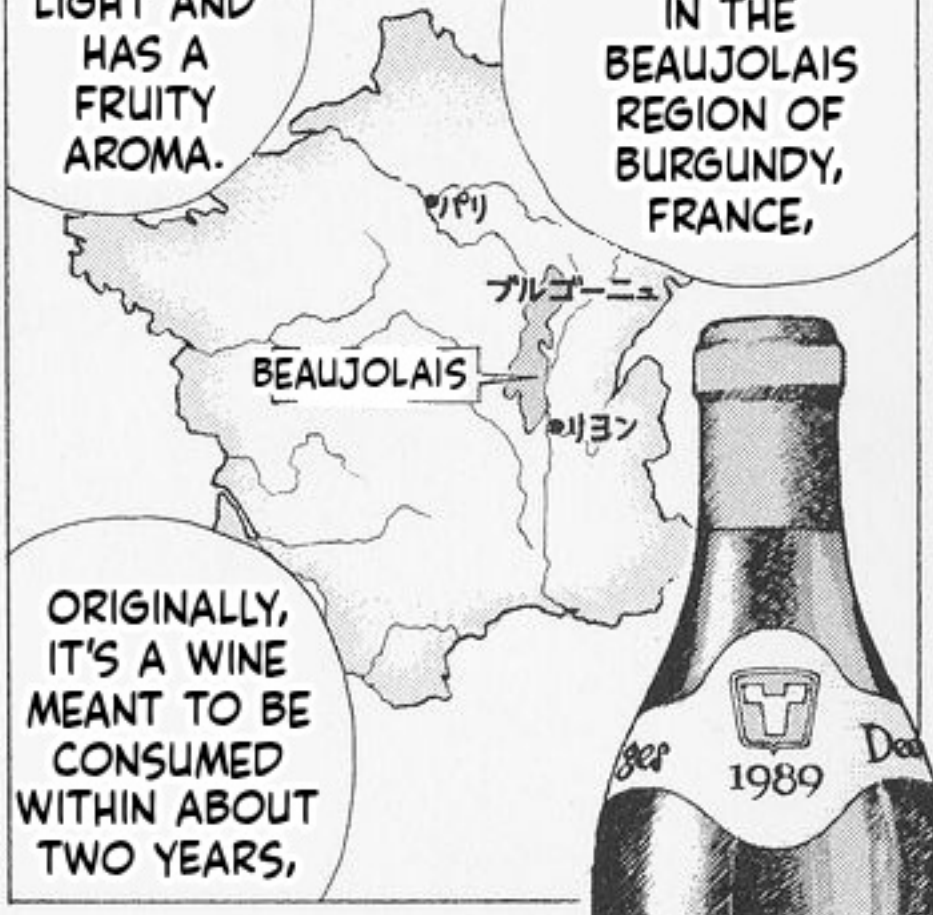
DELICIOUS!

IT'S EASY TO SEE WHY YUZAN WAS UPSET.

HMM, I SEE...

IT'S RELATIVELY LIGHT AND HAS A FRUITY AROMA.

BEAUJOLAIS IS A WINE PRODUCED IN THE BEAUJOLAIS REGION OF BURGUNDY, FRANCE,



ORIGINALLY, IT'S A WINE MEANT TO BE CONSUMED WITHIN ABOUT TWO YEARS,

THE GRAPE HARVEST IS FROM SEPTEMBER TO OCTOBER, RIGHT?

ESPECIALLY BEAUJOLAIS NOUVEAU IS A NEW WINE THAT YOU START DRINKING IN NOVEMBER, SHORTLY AFTER THE GRAPES ARE HARVESTED.

WHY IS IT THAT, WHAT'S WRONG WITH ME?!

BEAUJOLAIS NOUVEAU REFERS TO THE NEW WINE FROM BEAUJOLAIS, RIGHT?

YEAH.

9

WHAT'S WRONG WITH COOKING THE DUCK I CAUGHT AND DRINKING BEAUJOLAIS NOUVEAU?!

AND THE JAPANESE DUCK HUNTING SEASON OPENS ON THE 15TH OF NOVEMBER.

I MENTIONED THE OPENING DATE, BUT...

BEAUJOLAIS NOUVEAU IS ONLY ALLOWED TO BE DRUNK UNTIL THE THIRD THURSDAY OF NOVEMBER, YOU KNOW.

イラ イラ

I'M NOT TRYING TO LOOK DOWN ON ANYONE, JUST...

THAT'S QUITE A CONDESCENDING WAY TO PUT IT.

I WONDER IF YOU CAN UNDERSTAND...

THIS IS TROUBLESOME...

WHAT DID YOU SAY?!

HEY,

IF SOMEONE SERIOUSLY THINKS SOMETHING LIKE BEAUJOLAIS NOUVEAU IS GOOD, IT'S HARD TO EXPLAIN...

DELICIOUS!

THAT'S FINE, BUT YOU HAVE TO TAKE ME DUCK HUNTING ON BEAUJOLAIS NOUVEAU RELEASE-DAY.

AND I WANT TO DRINK BEAUJOLAIS NOUVEAU WITH DUCK HOT POT.

YAMAOKA, YOU'RE GOING TOO FAR!

W-WAIT A MINUTE, YAMAOKA-KUN.

I-WANT YOU TO EXPLAIN WHAT THAT MEANS!

BUT IF YOU DON'T CONVINCE ME, WHAT WILL HAPPEN...?

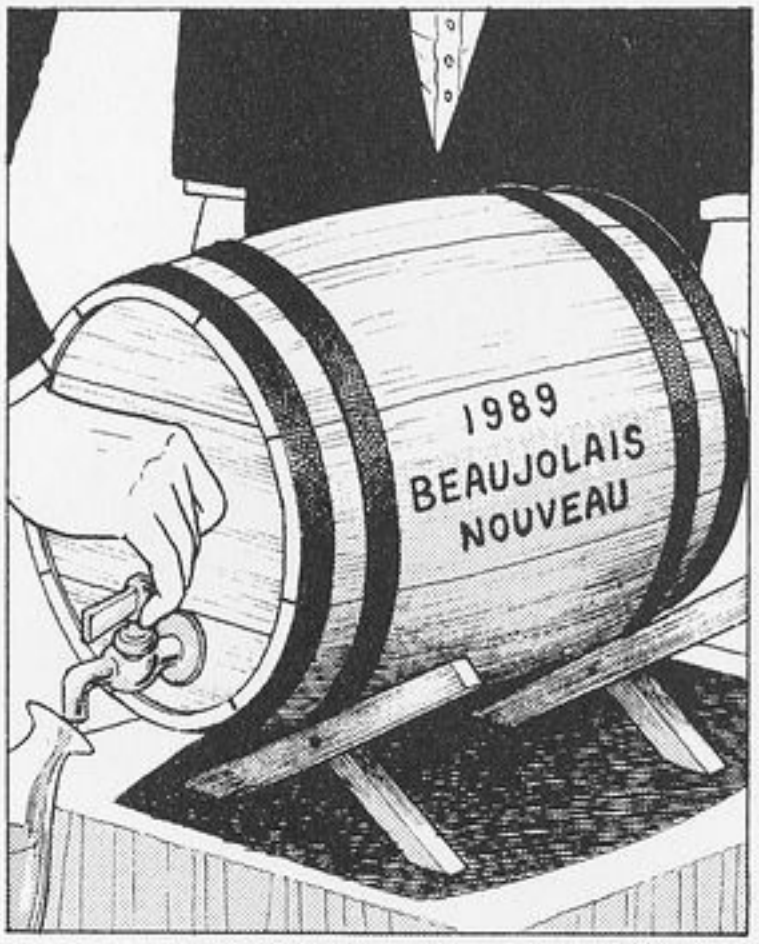
ALRIGHT, I UNDERSTAND.

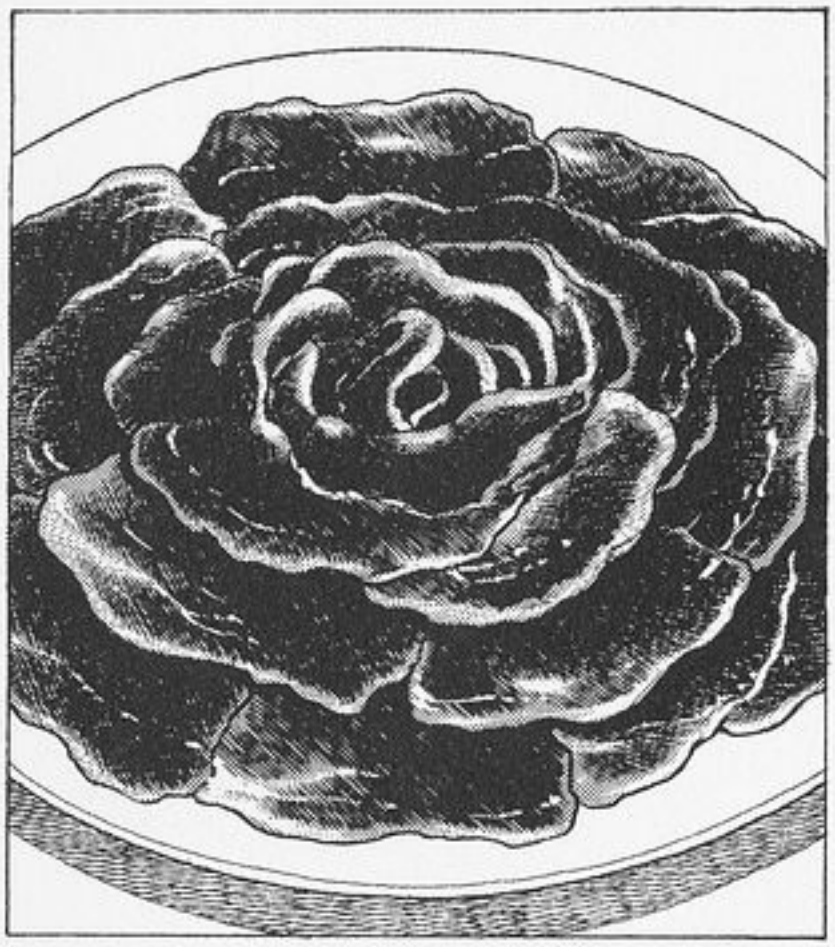
THEN YOU'LL UNDERSTAND.

WHAT DID YOU SAY?

11

AH... WHY IS IT ALWAYS SUCH A HASSLE...!


1989
BEAUJOLAIS
NOUVEAU



12

THE MEAT OF THE DUCK I SHOT EARLIER, PAIRED WITH THIS YEAR'S BEAUJOLAIS NOUVEAU.
NOW, PLEASE ENJOY.

IT'S A RUBY-LIKE COLOR!

OH, HOW BEAUTIFUL!

DELICIOUS!

INDEED, THIS IS GOOD!

WHAT'S WRONG WITH THIS DUCK AND BEAUJOLAIS NOUVEAU?

ALRIGHT, YAMAOKA-KUN, LET'S HEAR YOUR EXPLANATION.

IT FEELS LIKE THE FRESH GRAPE FLAVOR IS STILL INTACT.

THIS AROMA!

HMM, THIS FRESHNESS IS DELIGHTFUL.

LAST YEAR, I HIRED A SKILLED HUNTER, BUT HE TREATED ME LIKE A CHILD AND DIRECTED ME ON THE SMALLEST DETAILS, SO I FIRED HIM!

I THOUGHT IT WAS GOING TO BE LONG SINCE YOU DIDN'T BRING A GUIDE...

13

NO, I JUST STARTED LAST YEAR.

MAEYAMA-SAN, HAVE YOU BEEN HUNTING LONG?

WELL THEN, LET'S GET STARTED.

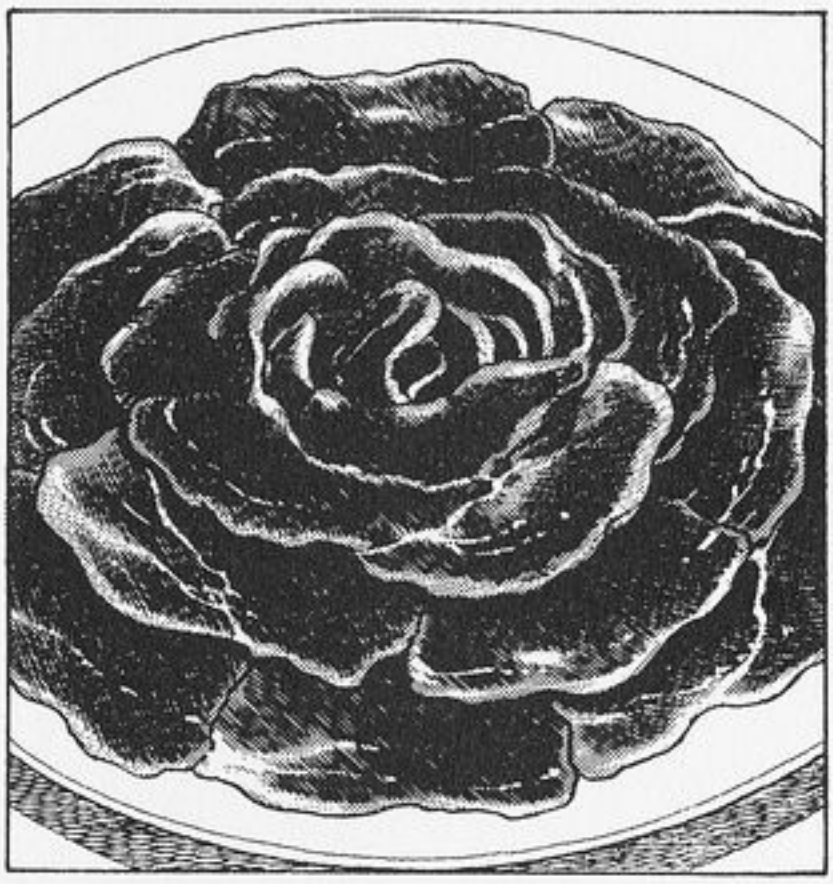
I STARTED GOING OUT WITH MAEYAMA-SAN SINCE LAST YEAR TOO.

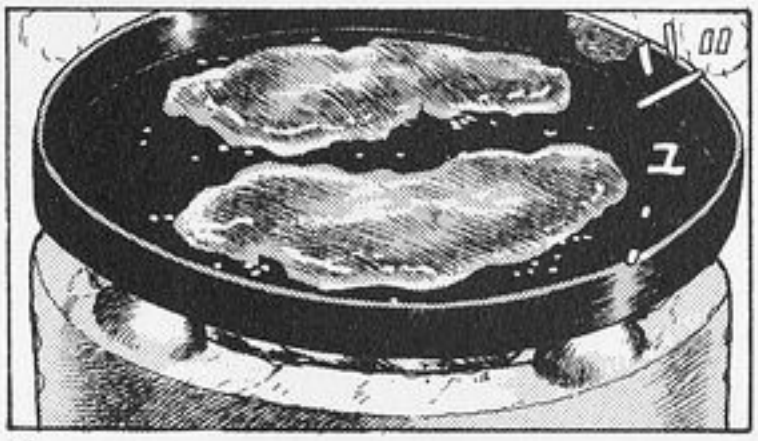
WHAT ABOUT FUTAKI-SAN?

I SEE.....

HOW DOES IT DIFFER FROM THIS ONE?

HM? WHAT ABOUT THIS MEAT?





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THIS ONE IS FAR MORE DELICIOUS!

THE DEPTH AND COMPLEXITY OF THE FLAVOR ARE FAR SUPERIOR!

DELICIOUS!

A HYBRID DUCK IS A CROSS BETWEEN A DOMESTIC DUCK AND A WILD DUCK, ISN'T IT? IT SHOULD BE LESS TASTY THAN A WILD DUCK!

WHAT?! IT'S A HYBRID DUCK?!

YAMAOKA-KUN! WHERE DID YOU GET THIS DUCK?

IT'S A HYBRID DUCK.

THIS ISN'T A WILD DUCK.

HOWEVER, THE DIFFERENCE BETWEEN THE WILD DUCK AND THE HYBRID DUCK HERE DIDN'T ARISE FROM THAT.

YOU CAN'T SAY THAT ACROSS THE BOARD. IF THE FEED IS PROPER AND THEY'RE RAISED IN A HEALTHY ENVIRONMENT, THEY CAN BE JUST AS DELICIOUS AS WILD DUCK.

IT'S EVEN SAID THAT WILD DUCKS, ONCE CAUGHT, ARE BEST EATEN WHEN MAGGOTS START APPEARING IN THEIR EYES AFTER BEING HUNG FROM THE EAVES.

WHEN AGED FOR TEN DAYS TO TWO WEEKS, THE MEAT'S PROTEINS BREAK DOWN, AND IT DEVELOPS VARIOUS AMINO ACIDS THAT ARE THE SOURCE OF UMAMI.

THIS DIFFERENCE IN DAYS IS CRUCIAL.

THIS DUCK HAS BEEN AGED FOR TEN DAYS SINCE IT WAS SLAUGHTERED.

15

I SEE! ANY MEAT, RIGHT AFTER SLAUGHTER, LACKS UMAMI.

I-I AM TRULY SORRY...

IT MUST BE DUE TO MY ARROGANCE...

WITHOUT FULLY SEEKING THE GUIDANCE OF THE HUNTING GUIDE,

IF YOU'RE SKILLED IN DUCK HUNTING, THIS IS COMMON KNOWLEDGE,

IT SEEMS BOTH OF YOU HAVE MISSED OUT ON SOME IMPORTANT LESSONS.

OH?

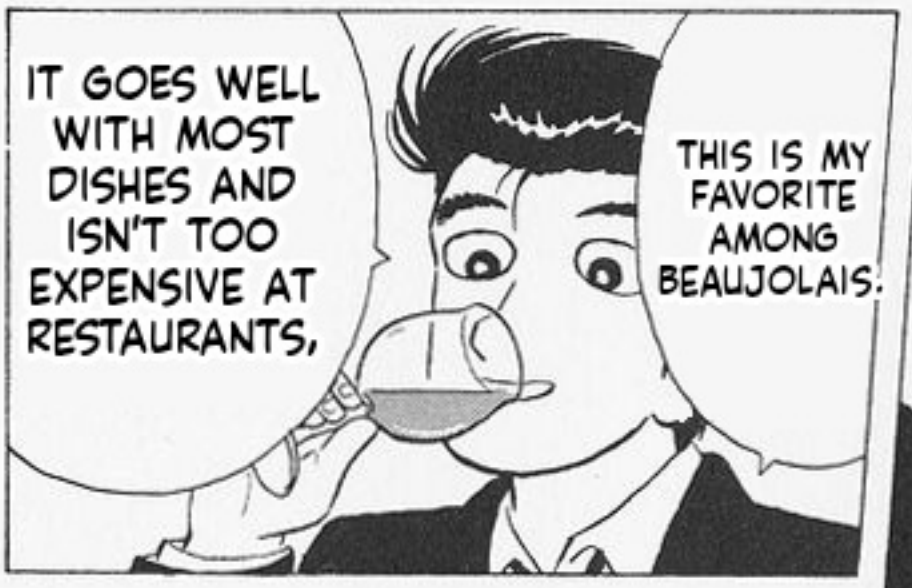
NOW, LET'S TRY A BEAUJOLAIS CALLED MOULIN-À-VENT.

FURTHERMORE, THERE ARE NAMES FROM TEN VILLAGES, INCLUDING JULIÉNAS AND MORGON, KNOWN FOR PRODUCING THE FINEST BEAUJOLAIS.

IN THE BEAUJOLAIS REGION, THE WINES ARE CATEGORIZED FROM LOWEST TO HIGHEST QUALITY AS BEAUJOLAIS, BEAUJOLAIS SUPÉRIEUR, AND BEAUJOLAIS VILLAGES,

THIS IS REALLY...!
OH WOW!

I NEVER THOUGHT TOO DEEPLY ABOUT BEAUJOLAIS SINCE IT'S THE EASIEST WINE TO DRINK,
THERE ARE VARIOUS TYPES OF BEAUJOLAIS.


IT GOES WELL WITH MOST DISHES AND ISN'T TOO EXPENSIVE AT RESTAURANTS,
THIS IS MY FAVORITE AMONG BEAUJOLAIS.

IT'S THE MOST FULL-BODIED, RICH, AND POWERFUL WINE.
MOULIN-À-VENT IS, AMONG BEAUJOLAIS,
MOULIN-À-VENT

I'M IMPRESSED BY THIS...

IT'S BARELY EVEN ALCOHOL.

IT FEELS LIKE ALCOHOLIC GRAPE JUICE...
COMPARED TO THIS, NOUVEAU ISN'T EVEN WINE.

HOWEVER, AFTER THE MID-1960S, WHEN THE BRITISH STARTED A GAME OF WHO COULD BRING IT TO LONDON FIRST ON THE RELEASE DAY, IT SUDDENLY BECAME A WORLDWIDE TREND.

ORIGINALLY, BEAUJOLAIS NOUVEAU WAS OFFERED DURING A WINE FESTIVAL TO CELEBRATE THE BOUNTIFUL HARVEST IN AUTUMN.

IT'S LIKE HOW EDOITES WOULD EAT THE FIRST BONITO OUT OF VANITY.

IT'S ALL ABOUT THE RACE FOR THE FIRST CROP, COMPLETELY UNRELATED TO THE QUALITY OF THE WINE.

EVEN IN DECENT RESTAURANTS, THEY END UP RECOMMENDING NOUVEAU TO PAIR WITH PROPER DISHES...

1989

AUJOLAIS OUVEAU

IN JAPAN, THERE HAS BEEN A GROWING TREND TO STRANGELY REVERE BEAUJOLAIS NOUVEAU.

IF IT'S DRUNK AS PART OF A FESTIVAL ATMOSPHERE, A KIND OF GAME OR FASHION, THEN THAT'S INTERESTING,

BEAUJOLAIS NOUVEAU USES A UNIQUE PRODUCTION METHOD THAT DIFFERENTIATES IT FROM OTHER BEAUJOLAIS.

FOR BEAUJOLAIS ENTHUSIASTS, IT'S PROBABLY QUITE BOTHERSOME.

THE FIRST BEAUJOLAIS NOUVEAU BEING GROUPED WITH OTHER BEAUJOLAIS IS,

SO, WHAT DO YOU MEAN?

TO FIX THIS VIVID COLOR, SUBSTANCES LIKE GLUE ARE ADDED...

TO ACHIEVE THIS UNUSUALLY BRIGHT PEACH-LIKE RED COLOR, THE GRAPES ARE FERMENTED QUICKLY WITHOUT CRUSHING THE SEEDS,

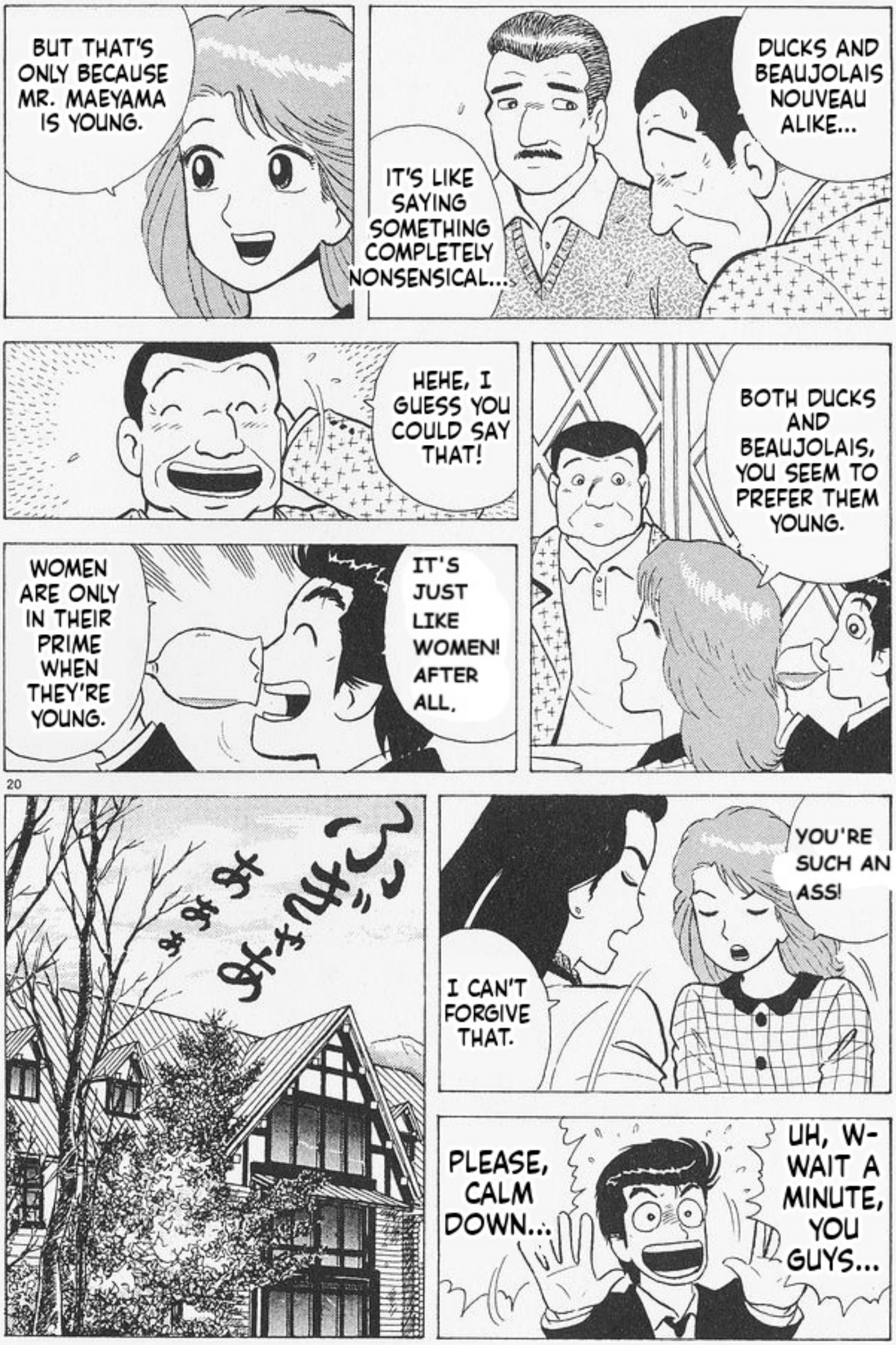
WELL... IT'S EMBARRASSING...

THAT WOULDN'T BRING FRESH FLAVORS, IT WOULD BE COMPLETELY IMPURE!

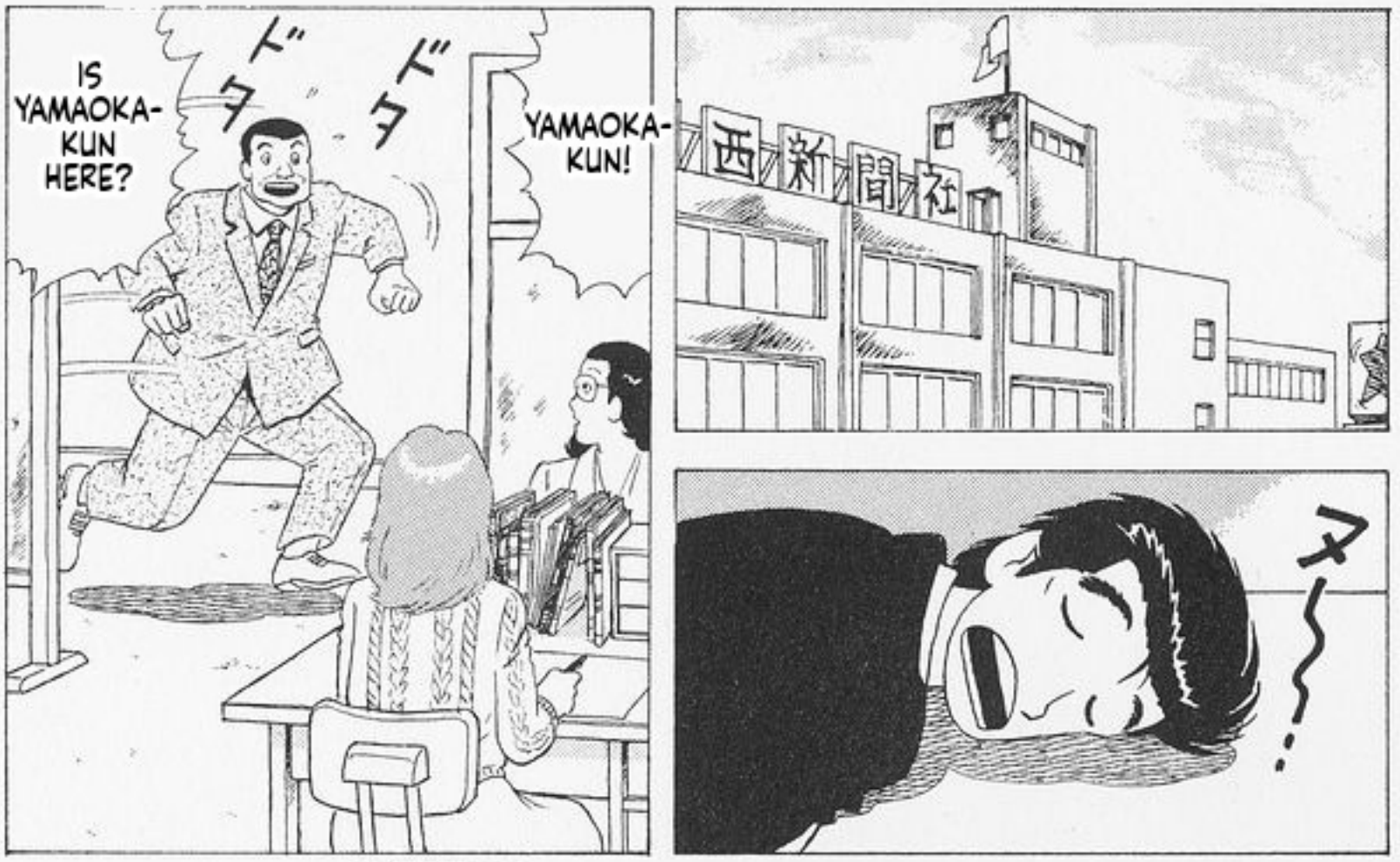
THAT'S AWFUL!

I THINK IT'S DUE TO THE UNRELATED RUCKUS SURROUNDING IT.

87 *TL NOTE: GLUE IS NOT ADDED TO BEAUJOLAIS NOUVEAU. THIS IS ANOTHER EXAMPLE OF KARIYA MISUNDERSTANDING A COLLOQUIAL TERM AND TAKING IT LITERALLY. "GLUE" IS ONE FOR FINING AGENTS USED IN THE WINEMAKING PROCESS THAT ARE FOODSAFE AND FILTERED OUT BEFORE BOTTLING.


DUCKS AND BEAUJOLAIS NOUVEAU ALIKE...
IT'S LIKE SAYING SOMETHING COMPLETELY NONSENSICAL...
BUT THAT'S ONLY BECAUSE MR. MAEYAMA IS YOUNG.
BOTH DUCKS AND BEAUJOLAIS, YOU SEEM TO PREFER THEM YOUNG.
HEHE, I GUESS YOU COULD SAY THAT!
IT'S JUST LIKE WOMEN! AFTER ALL.
WOMEN ARE ONLY IN THEIR PRIME WHEN THEY'RE YOUNG.
20
YOU'RE SUCH AN ASS!
I CAN'T FORGIVE THAT.
UH, W-WAIT A MINUTE, YOU GUYS...
PLEASE, CALM DOWN...

DELICIOUS!



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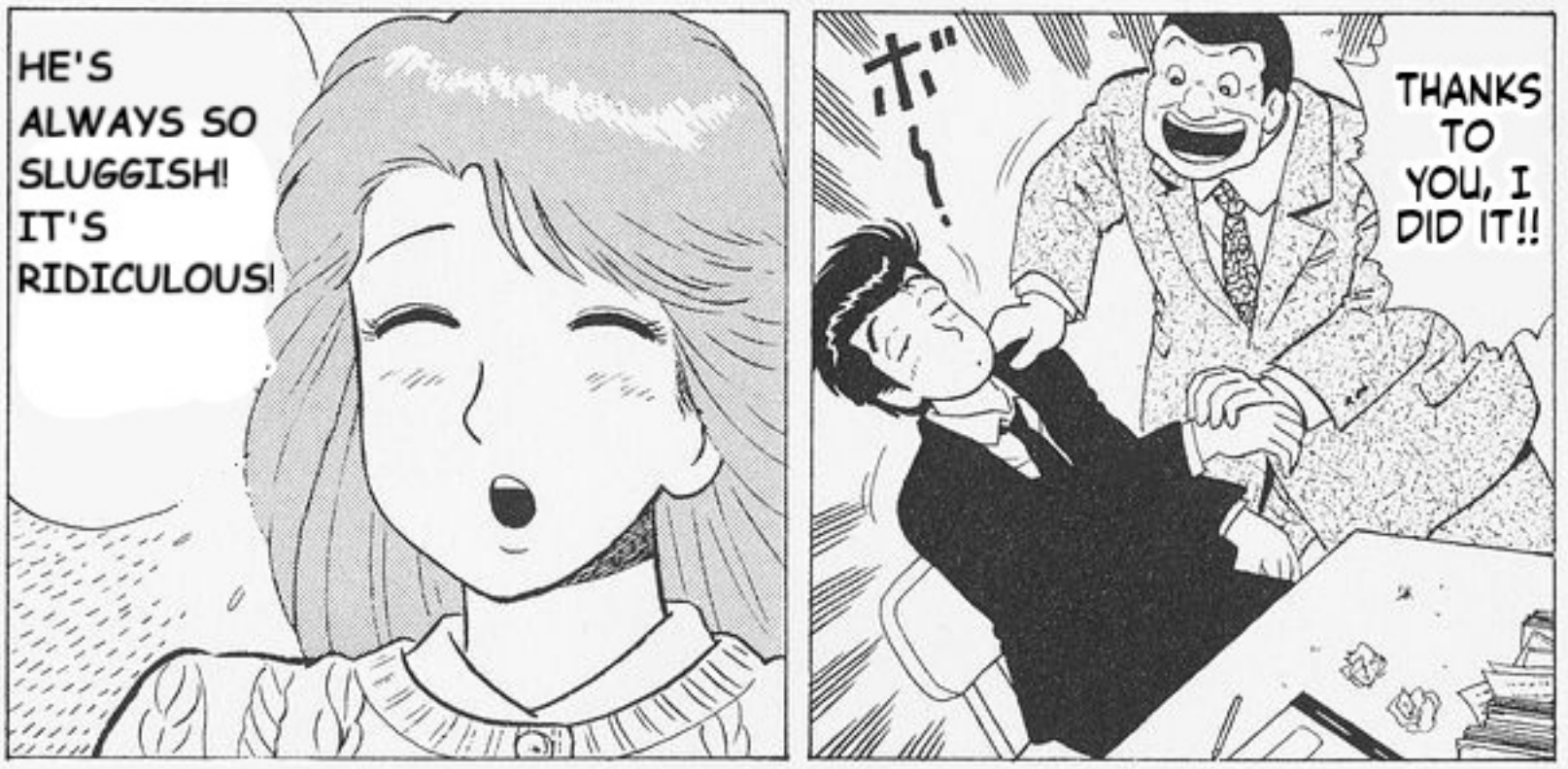


第3話

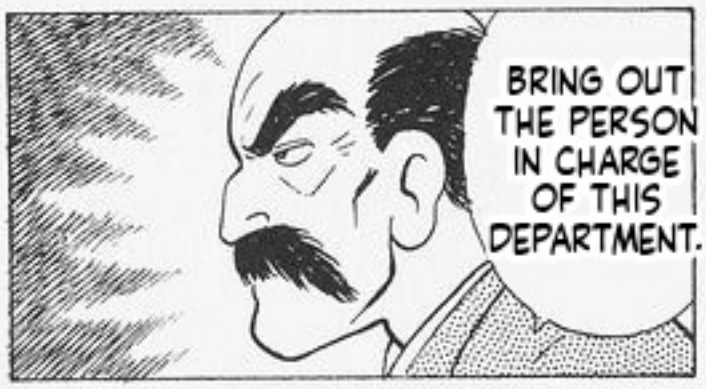
スイトン騒動

〈前編〉

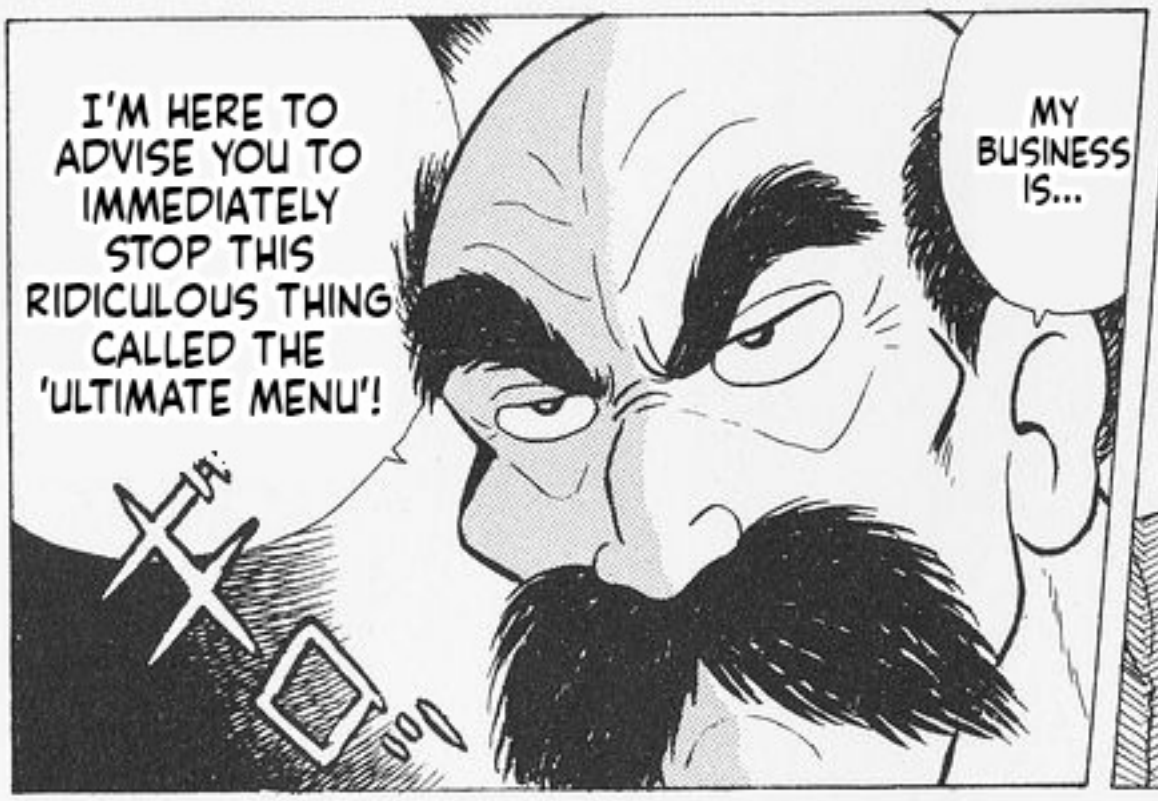
SORRY!
WHO MIGHT YOU BE?
I AM,
I AM SOMEONE LIKE THIS.
GREAT JAPAN GREAT SPIRIT TAISHO SHINKAI DAI DAIMACHI MASAYOSHI.
WELL...
TH-THAT'S AMAZING...!!

DELICIOUS!

OH DEAR....
ぬっ
大日本大精神
大正真会


BRING OUT THE PERSON IN CHARGE OF THIS DEPARTMENT.

WHAT RUDENESS! JUST BARGING IN LIKE THIS!

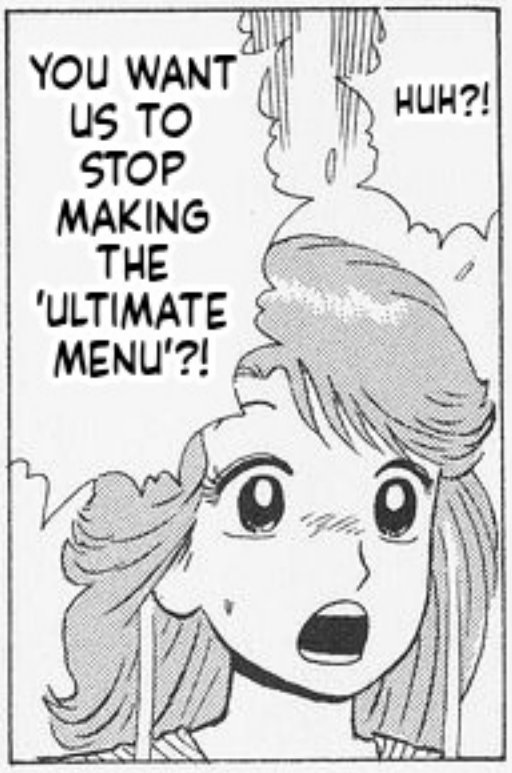

I'M HERE TO ADVISE YOU TO IMMEDIATELY STOP THIS RIDICULOUS THING CALLED THE 'ULTIMATE MENU'!
MY BUSINESS IS...

I'M TANIMURA HIDEO. I'M THE DIRECTOR OF THIS DEPARTMENT.

3

UGH~...

WELL, PLEASE... LET'S HEAR WHAT YOU HAVE TO SAY...
HMM.


YOU WANT US TO STOP MAKING THE 'ULTIMATE MENU'?!
HUH?!

TO CALL IT THE 'ULTIMATE MENU' IS THE HEIGHT OF HUBRIS!

ARROGANT PEOPLE DO NOT LAST LONG.

RECENTLY, JAPAN HAS BECOME A BIT BETTER ECONOMICALLY, AND NOW IT'S GETTING ARROGANT.

IF MAJOR NEWSPAPERS ARE LEADING THE CHARGE ON THIS, JAPAN WILL PERISH!

LUXURY GOES AGAINST THE JAPANESE SPIRIT!

SHUT UP! WHAT DOES FOOD CULTURE EVEN MATTER!

NO, HOWEVER, OUR 'ULTIMATE MENU' IS MEANT TO REPRESENT JAPANESE FOOD CULTURE...

UM... OF COURSE, WE...

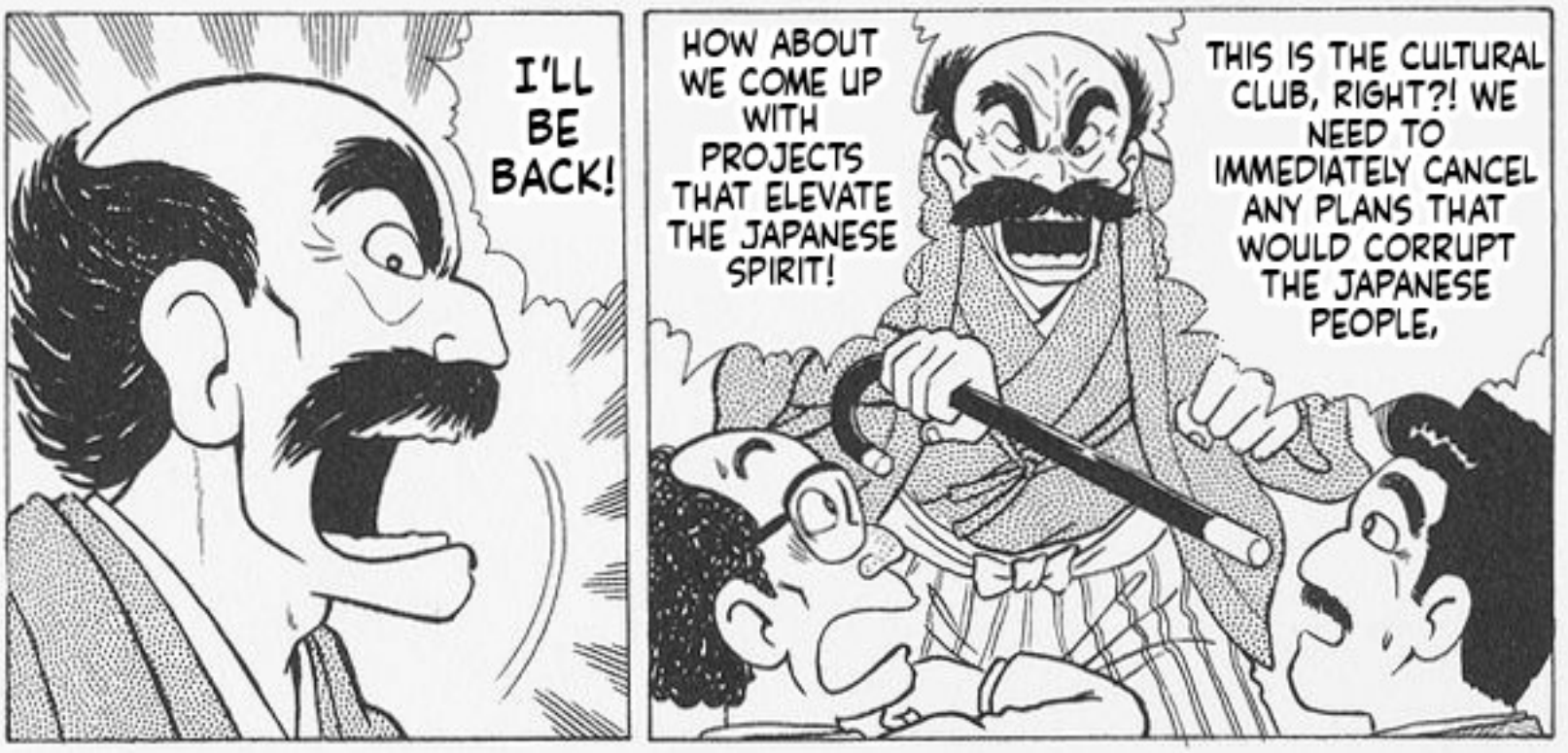
A SAMURAI MAY GO HUNGRY, BUT THEIR PRIDE REMAINS; THIS IS THE JAPANESE SPIRIT.

PURE, JUST, AND BEAUTIFUL, THE JAPANESE SPIRIT VALUES SIMPLICITY.

NO MORE DISCUSSION!

HA HA HA...

DELICIOUS!


I'LL BE BACK!
HOW ABOUT WE COME UP WITH PROJECTS THAT ELEVATE THE JAPANESE SPIRIT!
THIS IS THE CULTURAL CLUB, RIGHT?! WE NEED TO IMMEDIATELY CANCEL ANY PLANS THAT WOULD CORRUPT THE JAPANESE PEOPLE.

LOOKS LIKE WE'VE GOT A REAL TROUBLEMAKER HERE...

I'M REALLY NOT GOOD WITH THAT KIND OF THING.
THAT WAS SCARY...

5

I'M SO HUNGRY...

AH, I SLEPT WELL...

ふわぁ～

WHAT HAPPENED?

WHAT'S WRONG...?

THE 'ULTIMATE MENU' IS YOUR JOB!

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YOU FOOL!

SLEEPING SO SOUNDLY AT A TIME LIKE THIS!

WHY ARE YOU ACTING LIKE IT'S SOMEONE ELSE'S PROBLEM?!

I SEE.

NEC

9:00 公開

OH, SO THE 'ULTIMATE MENU' IS GOING TO DESTROY JAPAN?

6

WAIT!

WHO ARE YOU CALLING A NOISY PARTNER?!

I CAN AVOID DEALING WITH MY NOISY PARTNER'S MOODS...

IF YOU STOP MAKING THE 'ULTIMATE MENU,' IT'LL BE EASIER FOR ME TOO.

EXCUSE ME!!!

HEHE, IS THAT OLD MAN OVER THERE...?

LOOK, THAT'S THE PERSON FROM YESTERDAY...!

WHOA! HE'S BACK AGAIN!

7

SHUT UP!

SO, HAVE YOU COME UP WITH A REPLACEMENT FOR THE 'ULTIMATE MENU'?

DON'T YOU UNDERSTAND WHAT I SAID YESTERDAY?

N-NO, IT'S NOT REALLY UP TO US.

YES, I COMPLETELY AGREE THAT I SHOULD STOP WORKING ON THE 'ULTIMATE MENU.'

WHAT ARE YOU?

HEY, HOW ARE YOU, OLD TIMER?

THE PERSON IN CHARGE?!

ギロ

HEY, I'M YAMAOKA, THE ONE IN CHARGE OF CREATING THE 'ULTIMATE MENU.'

I AM SACRIFICING MYSELF FOR THE SAKE OF THE COMPANY.

BUT SALARYMEN MUST BE LOYAL TO THEIR COMPANY.

I'M DOING THIS CRYING UNDER ORDERS.

HEY, HEY!

8

TO MAKE SUCH A PURE-HEARTED YOUNG MAN DO A JOB THAT DESTROYS THE JAPANESE SPIRIT!

YOU GUYS SHOULD KNOW SHAME!

JU... A PURE-HEARTED YOUNG MAN...

YEAH! YOU'RE A MAN, YOU UNDERSTAND THE JAPANESE SPIRIT!

YES, THE JAPANESE SPIRIT!

IT WOULD BE BEST TO IMMEDIATELY STOP THE CREATION OF THE 'ULTIMATE MENU',
OTHERWISE.....
ひええ〜〜〜っ
ザッ
THEY WILL FACE DIVINE PUNISHMENT FOR CORRUPTING THE JAPANESE PEOPLE!
WAIT, WAIT...
WHAT IS IT?
IT'S NO USE TELLING THE DEPARTMENT HEAD OR THE DEPUTY DEPARTMENT HEAD.
THE CREATION OF THE 'ULTIMATE MENU' IS AN ORDER FROM THE HIGHER-UPS.
THE HIGHER-UPS ARE NOT EASY TO DEAL WITH, SO WE NEED TO COME UP WITH A PLAN.
ヒソ ヒソ
WELL, IT'S THAT TIME OF DAY, SO LET'S HAVE A DRINK... I HAVE A GOOD IDEA.
HMM, I SEE. ALRIGHT.

HOW SHAMELESS TO BETRAY US!

ギギギ…

YAMAOKA-SAN, REALLY...

VICE-DEPARTMENT HEAD, PLEASE GIVE ME THE FUNDS.

YAMAOKA-KUN, THIS IS...

NO WAY! I CAN'T BELIEVE THAT!

ALRIGHT, I'M OFF THEN.

YOU'RE AMAZING, AS EXPECTED OF THE DEPARTMENT HEAD.

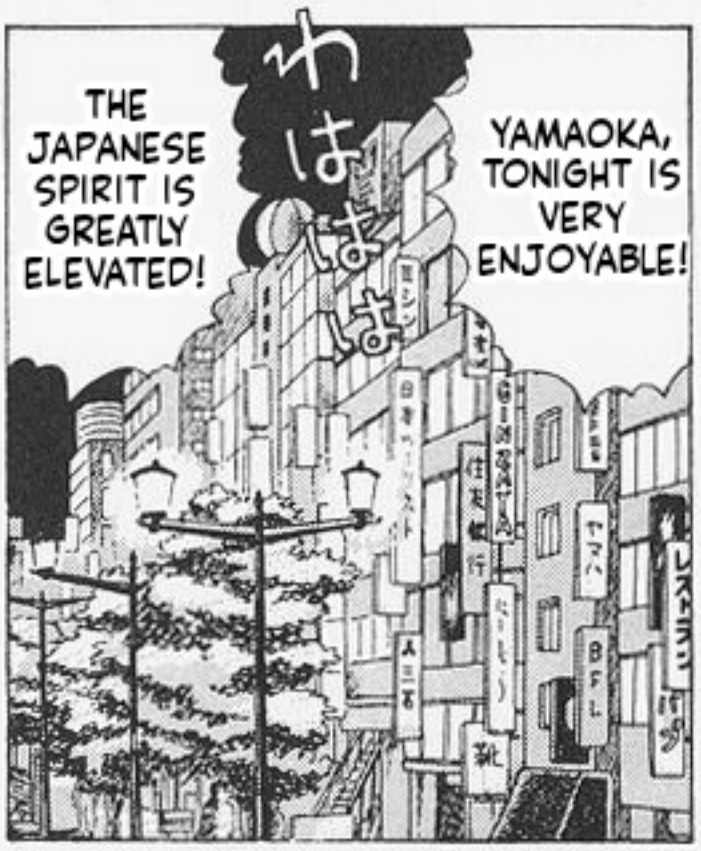
W-WHAT?! YOU WANT MONEY?!

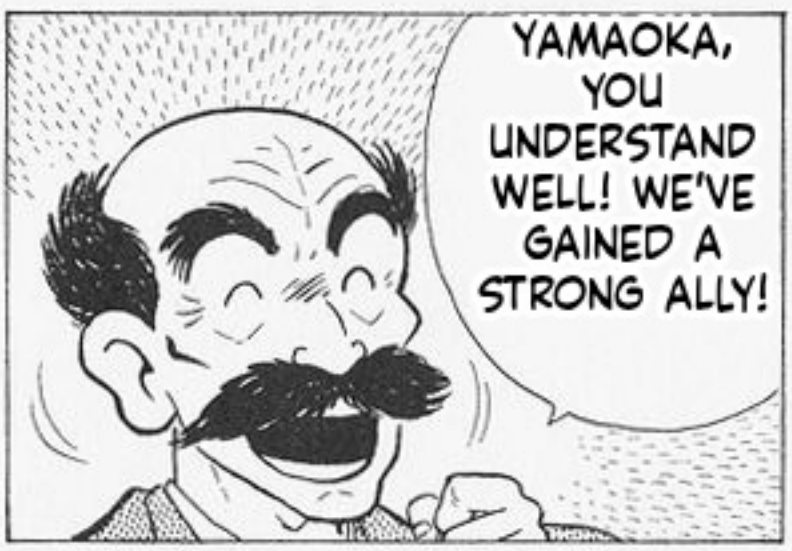
YEAH! I'M TRYING TO SMOOTH THINGS OVER WITH THAT OLD MAN!!!!

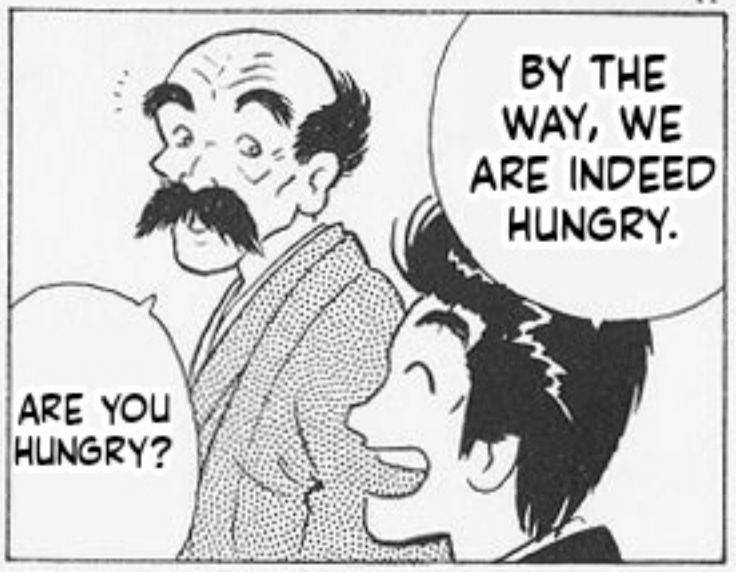
10

I'M GOING TOO.

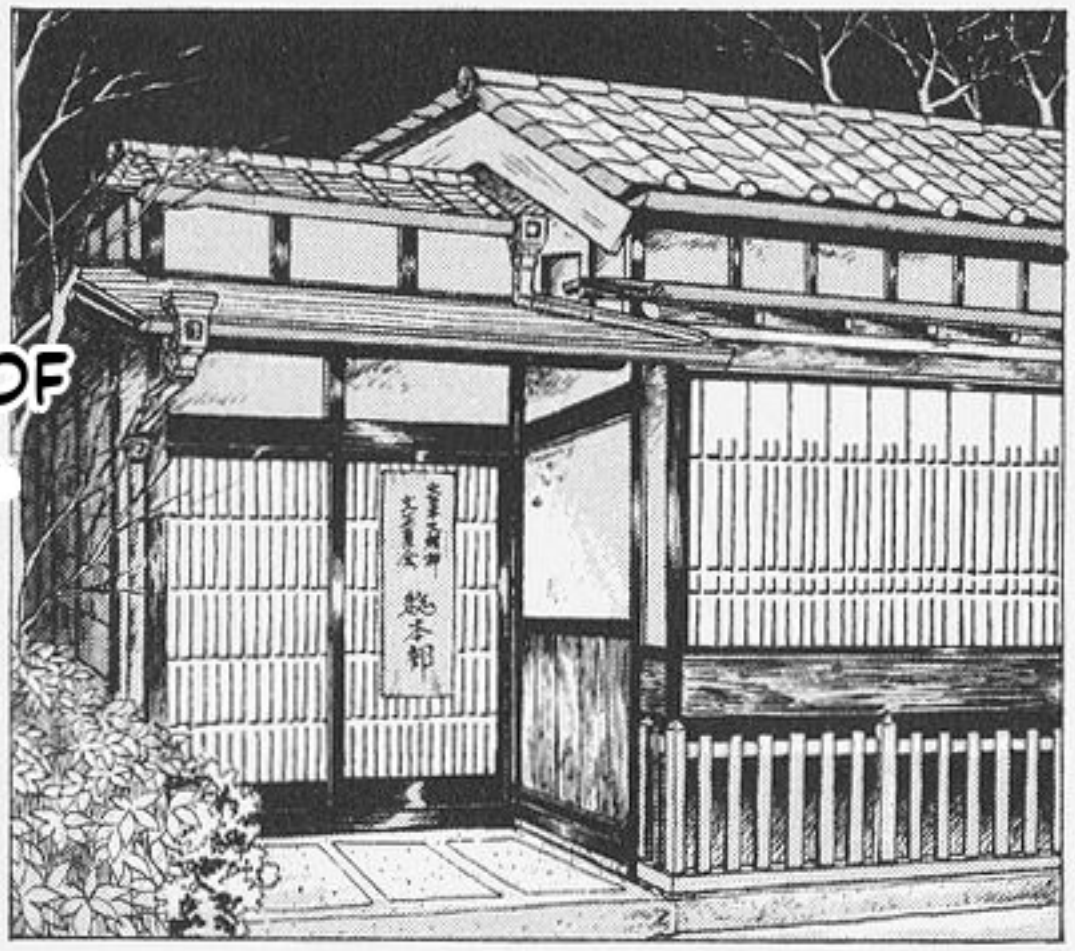
COOKING MASTER
25







HEADQUARTERS OF TAISHOSHINKAI



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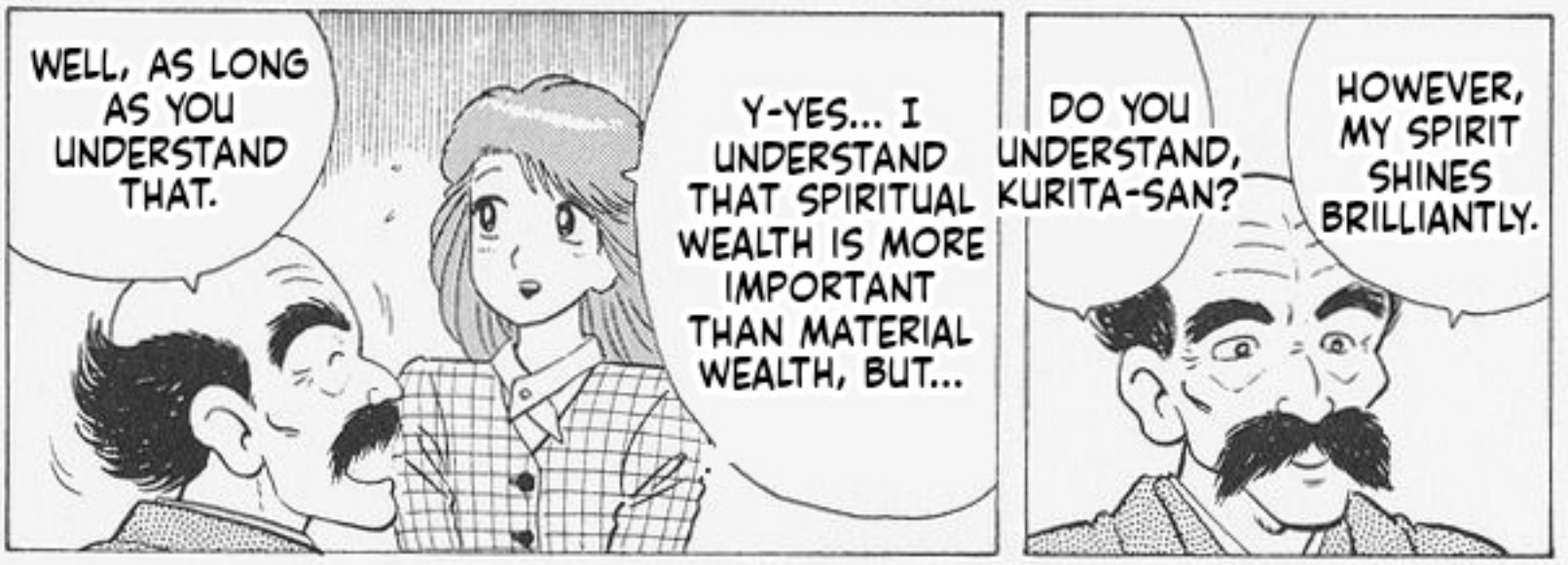

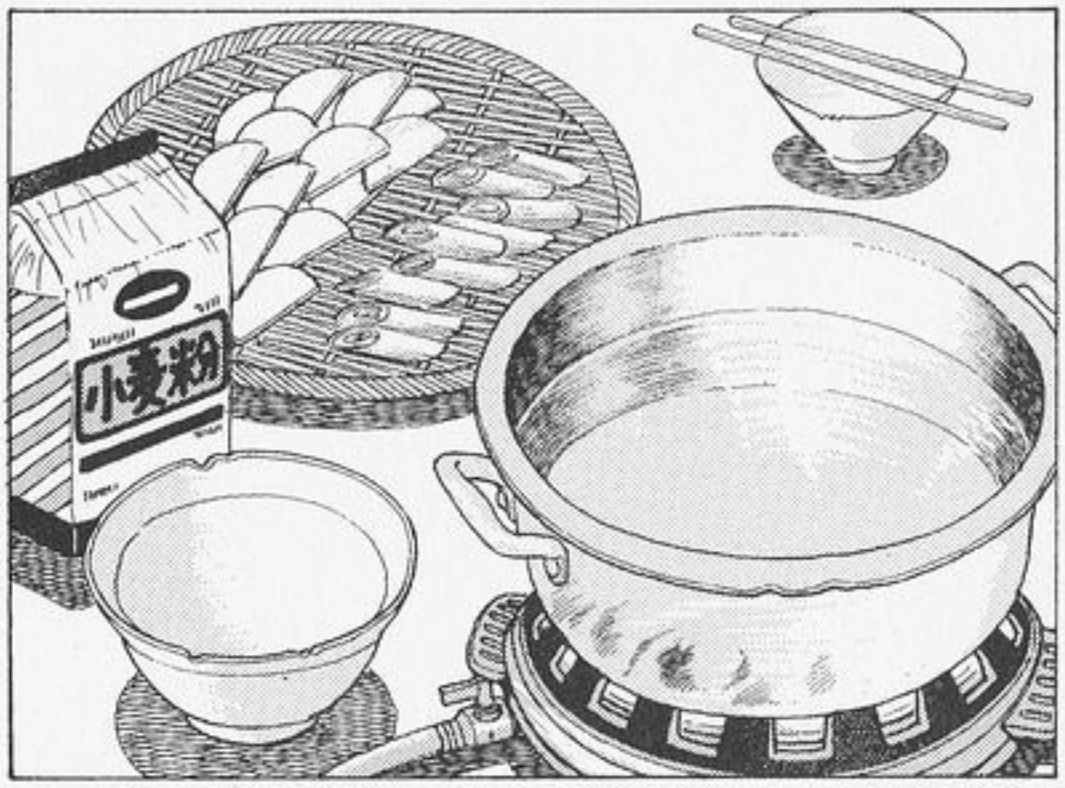
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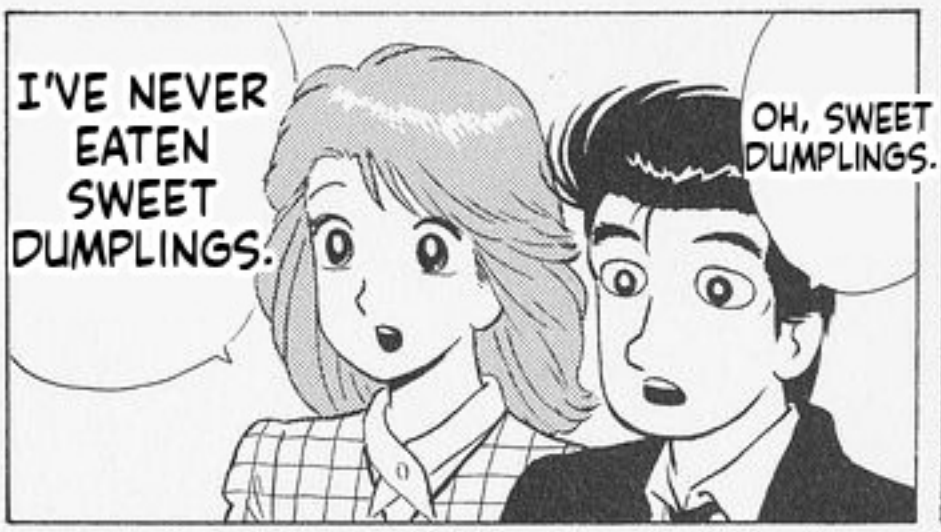
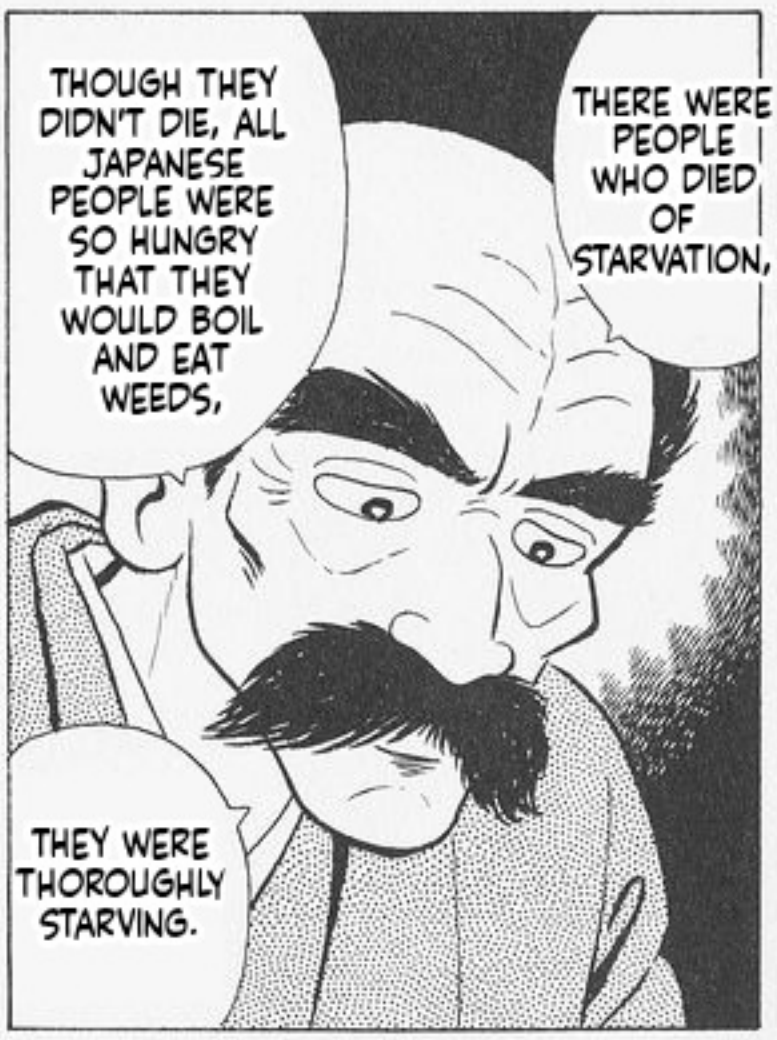
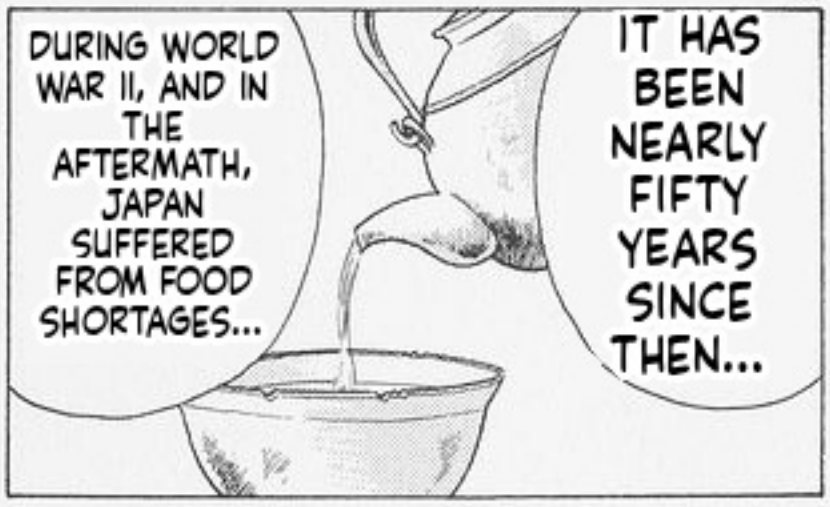

I'VE NEVER EATEN SWEET DUMPLINGS.
OH, SWEET DUMPLINGS.

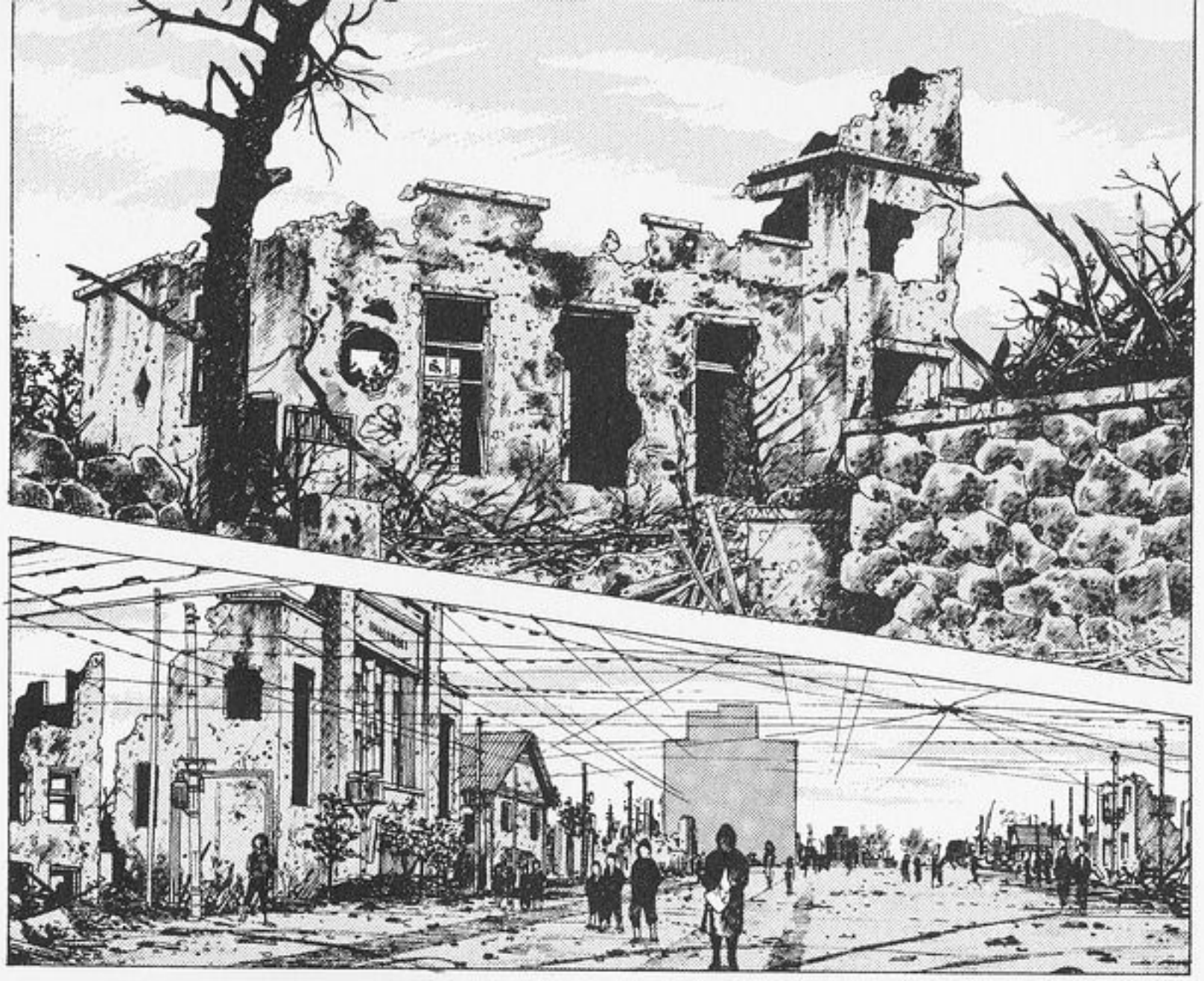
I'LL TREAT YOU TO SOME SWEET DUMPLINGS.
YAMAOKA-KUN, KURITA-KUN,

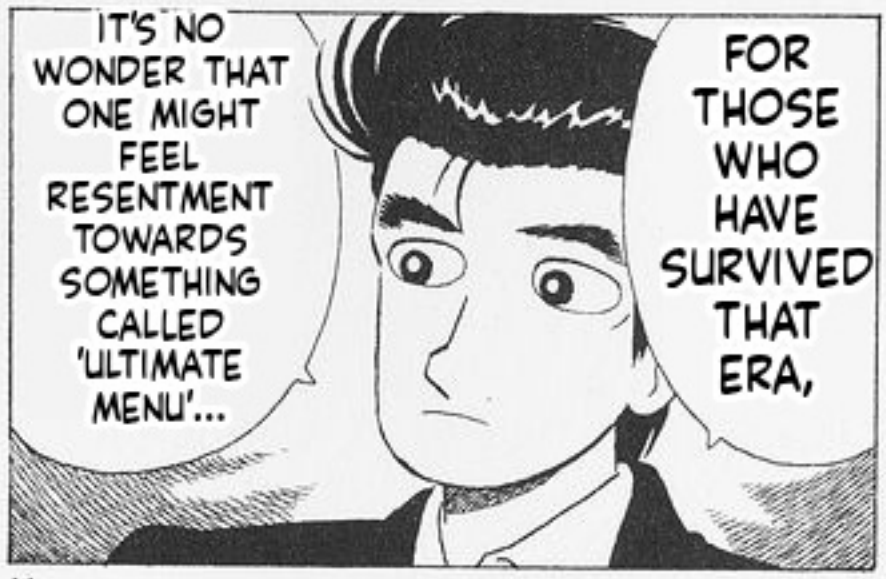

THOUGH THEY DIDN'T DIE, ALL JAPANESE PEOPLE WERE SO HUNGRY THAT THEY WOULD BOIL AND EAT WEEDS,
THERE WERE PEOPLE WHO DIED OF STARVATION,
THEY WERE THOROUGHLY STARVING.

THAT'S RIGHT, IT WAS FOOD FAR REMOVED FROM ANYTHING LIKE THE 'ULTIMATE MENU.'

13

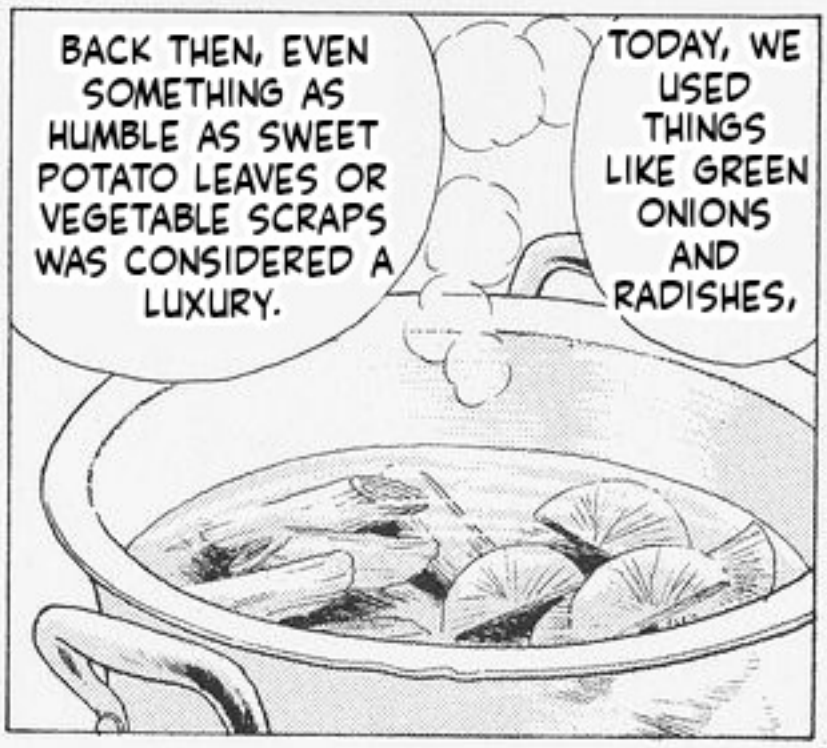

DURING WORLD WAR II, AND IN THE AFTERMATH, JAPAN SUFFERED FROM FOOD SHORTAGES...
IT HAS BEEN NEARLY FIFTY YEARS SINCE THEN...




IT'S NO WONDER THAT ONE MIGHT FEEL RESENTMENT TOWARDS SOMETHING CALLED 'ULTIMATE MENU'...
FOR THOSE WHO HAVE SURVIVED THAT ERA,

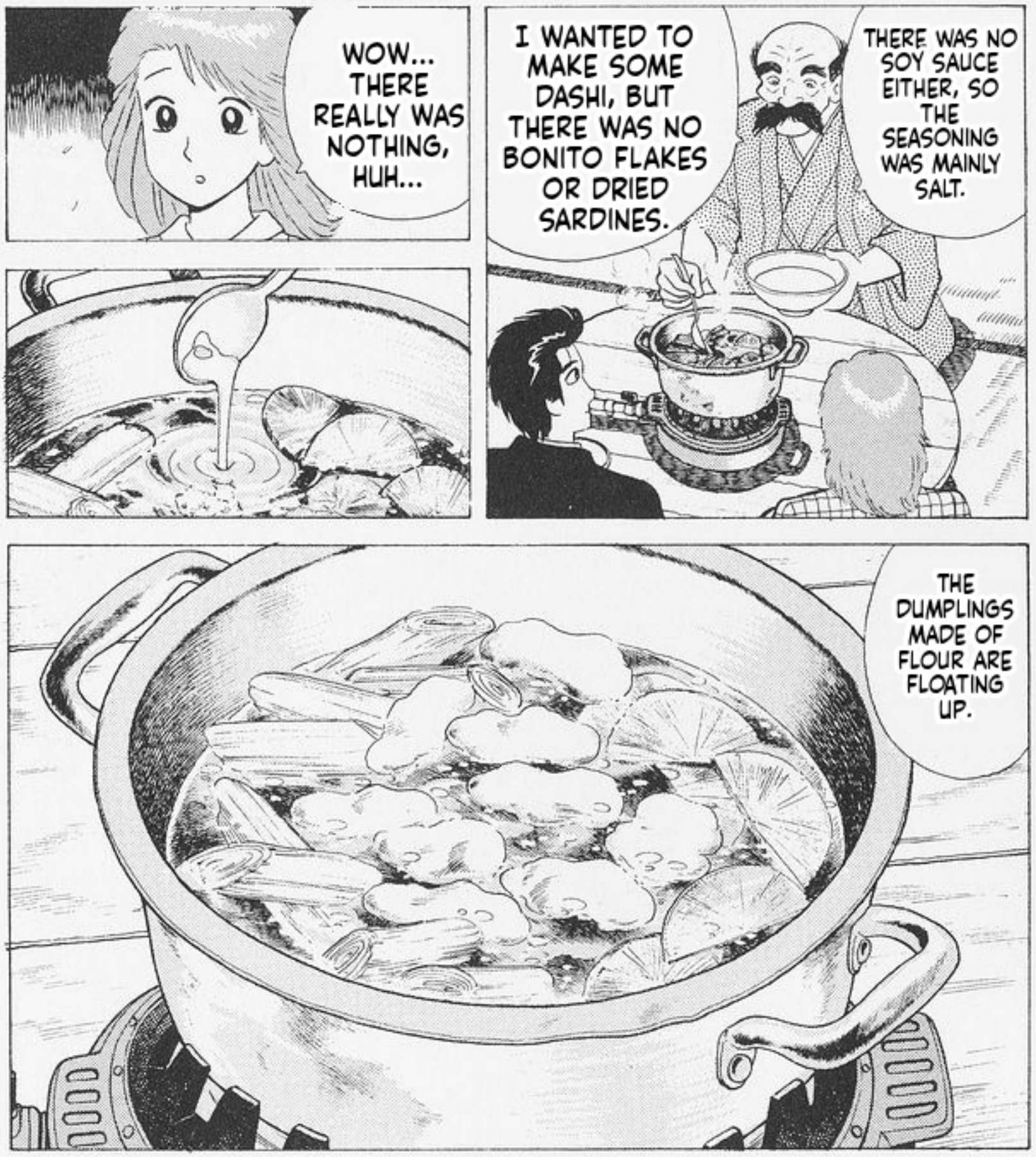
THERE WAS A HARSH TIME THAT WE CAN'T EVEN IMAGINE NOW...

14


BACK THEN, EVEN SOMETHING AS HUMBLE AS SWEET POTATO LEAVES OR VEGETABLE SCRAPS WAS CONSIDERED A LUXURY.
TODAY, WE USED THINGS LIKE GREEN ONIONS AND RADISHES,

BY DOING THIS, WE CAN SHARE A LITTLE BIT OF FLOUR AMONG MANY PEOPLE.
WE DISSOLVE THE FLOUR LOOSELY WITH WATER LIKE THIS, THEN BOIL IT IN A POT TO EAT.

DELICIOUS!



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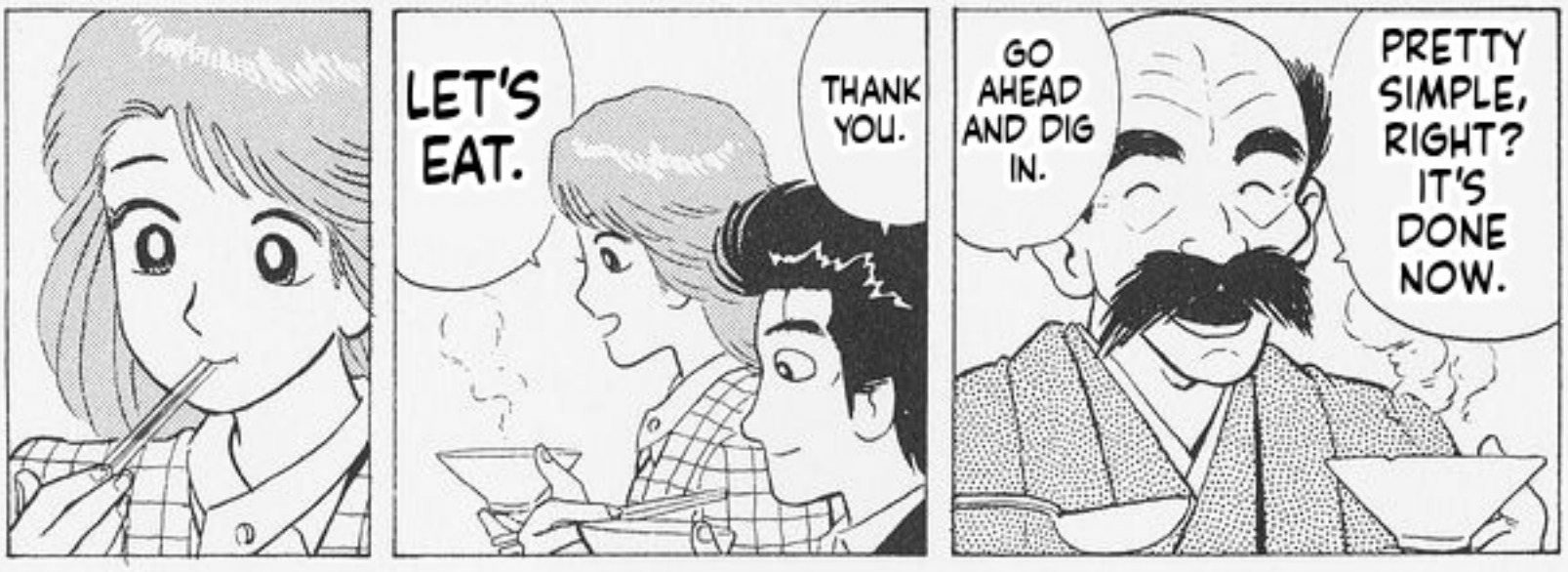

HAHA, THERE'S NO NEED TO FORCE IT; THERE'S NO WAY THIS COULD TASTE GOOD.

Y-YES...

わはははは

OH... SO THIS IS SUITON...

HOW IS IT? IS IT GOOD?

BUT DURING THAT TIME OF FOOD SCARCITY, WE ATE THIS AND SAID IT WAS DELICIOUS.

IF I TRY IT NOW, IT DOESN'T TASTE GOOD AT ALL.

16

AFTER ALL, THIS IS ALL I COULD FEED HER.

DIED OF ILLNESS DURING THE WORST OF THE FOOD SHORTAGE... IF ONLY I COULD HAVE FED HER SOMETHING MORE DELICIOUS AND NUTRITIOUS, SHE MIGHT HAVE SURVIVED...

IT'S QUITE PITIFUL.

THIS IS MY WIFE.

YOUR WIFE?

YEAH... IT WASN'T EASY TO GET FLOUR BACK THEN.

SO, YOU ALWAYS MADE THIS FOR YOUR WIFE?

EH...?

THE SUITON THAT MR. DAIMACHI WORKED HARD TO MAKE WAS AN EXQUISITE TREAT FOR HER.

IT'S UNFORTUNATE SHE PASSED AWAY, BUT I BELIEVE

THEN YOUR WIFE WASN'T IN A PITIFUL STATE.

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17

ズル…

YEAH... I FIND THE SO-CALLED JAPANESE SPIRIT QUITE FRUSTRATING, THOUGH.

IT SEEMS WE MISUNDERSTOOD.

HE IS SUCH A NICE PERSON.

I CAN SEE HE'S TRYING HIS BEST TO DO SOMETHING...

WITH ONLY MONEY AND POSSESSIONS BEING WORSHIPPED, THE CURRENT JAPAN DOESN'T REALIZE THE POVERTY OF ITS OWN HEART.

18

AH, REALLY...

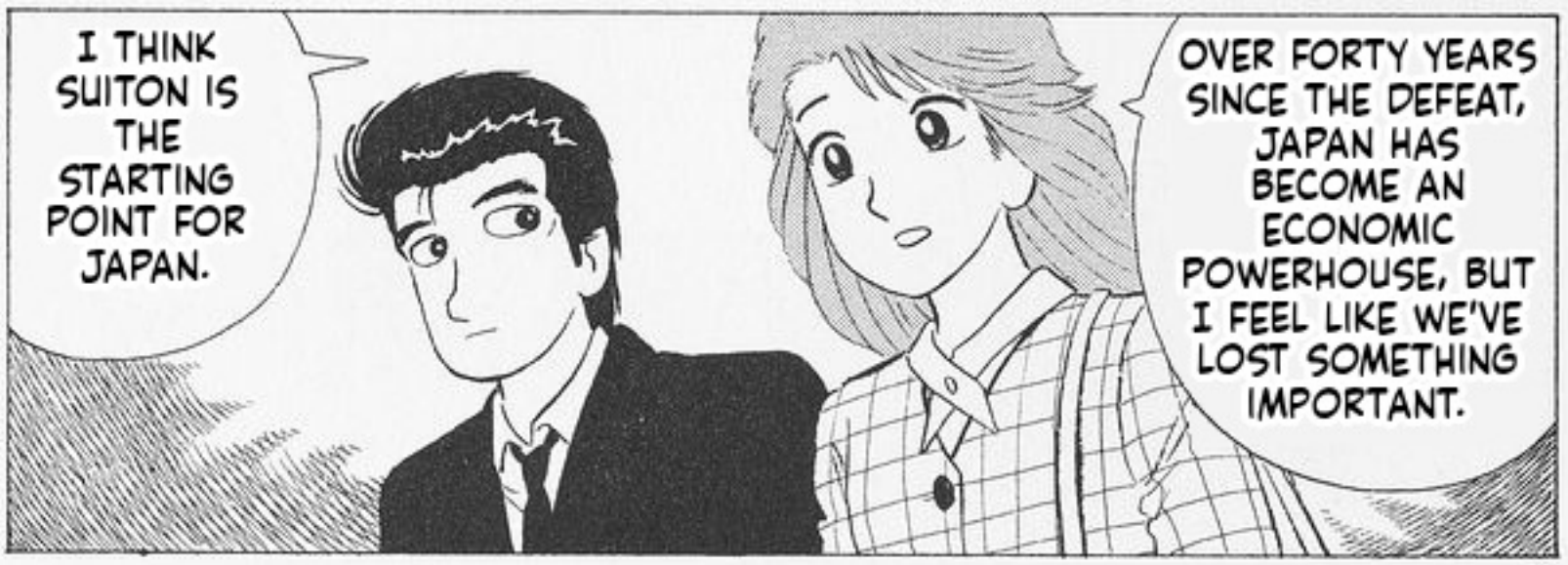
PEOPLE-IN PRESENT-DAY JAPAN HAVE FORGOTTEN SUCH A SHINE IN THEIR HEARTS.

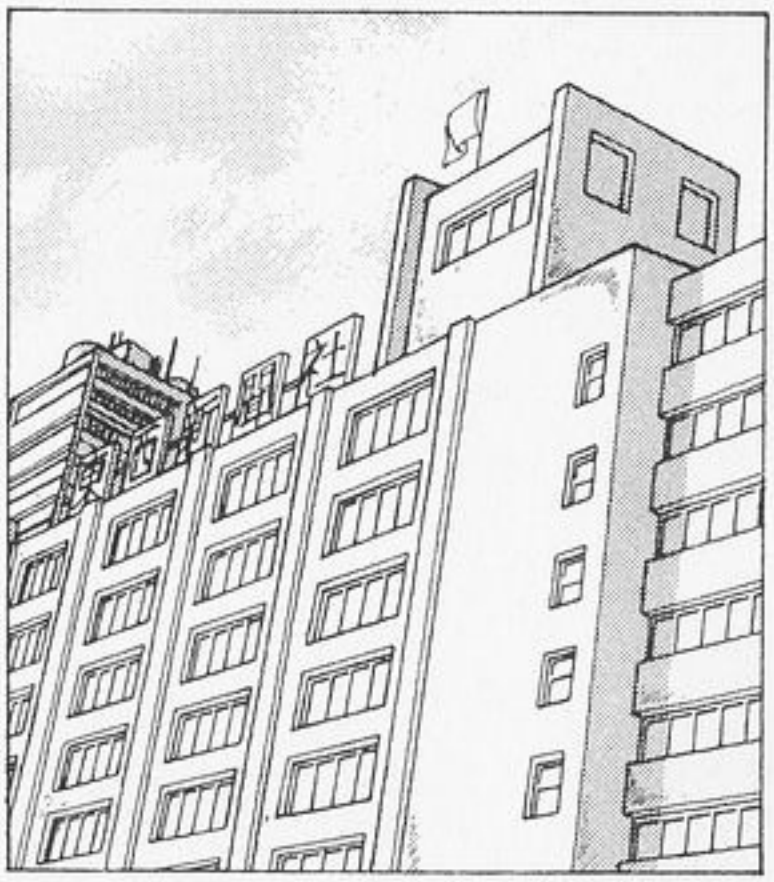
I THINK MR. DAIMACHI'S HEART WAS SPARKLING WHEN HE WAS MAKING SUITON FOR HIS SICK WIFE.

THAT SUITON WASN'T VERY DELICIOUS, BUT...

I WANT PEOPLE TO KNOW WHERE JAPAN STARTED AFTER THE DEFEAT.
I WANT OUR GENERATION, WHO DON'T KNOW THE TASTE OF SUITON, TO TRY IT TOO.

I WANT TO WRITE AN ARTICLE ABOUT SUITON.


I THINK SUITON IS THE STARTING POINT FOR JAPAN.
OVER FORTY YEARS SINCE THE DEFEAT, JAPAN HAS BECOME AN ECONOMIC POWERHOUSE, BUT I FEEL LIKE WE'VE LOST SOMETHING IMPORTANT.



IF WE DON'T FULLY GRASP THE TASTE OF SUITON, THE 'ULTIMATE MENU' WILL JUST BECOME A FRIVOLOUS PLAYTHING...
THAT'S TRUE...

SWEET DUMPLINGS ARE THE ORIGIN OF JAPAN'S RESURGENCE.

1989

MASAYOSHI DAIMACHI

THOSE WHO KNOW THE SWEET DUMPLING LEGACY SEEM TO SAVOR IT.

I COULD ONLY EAT SWEET DUMPLINGS, AND MY HEART WAS SHINING.

DID YOU HEAR THIS YOUNG TALENT WENT FOR SECONDS?

THE INTERVIEWS WITH VARIOUS PEOPLE ABOUT SWEET DUMPLINGS ARE INTERESTING.

IT'S TURNING OUT QUITE WELL, AND THE FEEDBACK WITHIN THE COMPANY IS EXCELLENT.

THANK YOU VERY MUCH.

20

IT FEELS LIKE A DREAM TO THINK WE'RE IN AN AGE CALLED THE ERA OF ABUNDANCE...

IT REALLY USED TO BE A STRUGGLE JUST TO EAT ONE BOWL OF SWEET DUMPLINGS,

YOUNGER PEOPLE SEEM TO HAVE NO SPECIFIC PREFERENCES, SO THEY SAY IT'S UNIQUE AND DELICIOUS.

I WAS SURPRISED. THERE WERE QUITE A FEW PEOPLE FROM THE SWEET DUMPLING GENERATION WHO FROWNED UPON IT,

I WANT TO SPEAK TO THE HEAD OF THE CULTURAL DEPARTMENT!

ズカ ズカ

THAT WOULD BE ME.

RUIN YOUR SHOP?

RATHER THAN BEING INCONVENIENT, YOU ALL INTEND TO RUIN MY SHOP!

WHAT ON EARTH IS THIS ARTICLE ABOUT SWEET SOUP?!

IS THERE SOMETHING INCONVENIENT ABOUT THIS ARTICLE...?

AND YET YOU PUBLISHED SUCH AN ARTICLE, TARNISHING THE REPUTATION OF OUR SUITON!

郷土料理『岩手屋敷名物スイトン』南田史夫

SUITON IS OUR SIGNATURE DISH! IT'S NOTHING LIKE THE WARTIME SUBSTITUTE FOOD SUITON!

W-WHAT...!!

I'M GOING TO SUE FOR BUSINESS INTERFERENCE!

22

第3話

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〈後編〉

AMONG THEM, SUITON IS OUR PRIDE AND JOY, A VERY POPULAR DISH ON THE MENU!

IT'S A LOCAL DISH FROM MY FATHER'S HOMETOWN IN IWATE.

MY SHOP HAS BEEN IN BUSINESS FOR OVER TWENTY YEARS SINCE MY FATHER'S TIME.

IT'S A SUBSTITUTE FOOD EATEN OUT OF NECESSITY DUE TO THE LACK OF PROPER FOOD; IT'S NOT REAL FOOD!

MASAYOSHI DAIMACHI

THE SUITON FEATURED IN YOUR NEWSPAPER WAS FROM THE FOOD SHORTAGES DURING AND AFTER THE WAR,

スイトンしか食べ

2

WHAT KIND OF SUITON DOES MINAMIDA-SAN'S SHOP SERVE...?

UM...

IF PEOPLE THINK OUR SUITON IS THE SAME AS THAT SUBSTITUTE FOOD, THAT'S NOT GOOD!

IF YOU'RE GOING TO USE THE SAME NAME 'SUITON' AND WRITE SOMETHING LIKE THIS,

*TL NOTE: THE SHOPOWNER'S NAME, FUMIO MINAMIDA, WAS ON THE BUSINESS CARD IN THE PREVIOUS CHAPTER, WHICH DIDN'T TRANSLATE BY MY MACHINE INTO ENGLISH.

RIGHT, BOSS?

I'M GOING TO YOUR RESTAURANT, SO LET ME TRY YOUR FAMOUS SUITON.

LISTEN CLOSELY! MY SUITON IS MUCH BETTER!

WELL, JUST HEARING ABOUT IT DOESN'T REALLY HIT HOME.

IF YOU ACTUALLY TRY IT, YOU'LL UNDERSTAND PERFECTLY!

ALRIGHT, COME TO IWATE YASHIKI!

HMM, LET'S DO THAT.

THIS WILL SAVE ME A MEAL'S WORTH OF EXPENSES...

HEHE, THIS IS GOING WELL...

3

YOU IDIOT! WHAT ARE YOU THINKING!

DAIKON, CARROTS, TARO, LONG GREEN ONIONS.

YOU CAN USE ANY VEGETABLES YOU LIKE.

YOU CAN ALSO MAKE A GOOD BROTH WITH DRIED SARDINES OR GRILLED RIVER FISH.

TODAY, I MADE A REFINED BROTH USING KATSUOBUSHI AND KOMBU, BUT

TODAY WE HAVE NARITAKE AND HIRATAKE FROM IWATE, SO WE'LL USE THOSE.

DON'T FORGET THE MUSHROOMS. SHIITAKE, SHIMEJI, MAITAKE, NAMEKO, SEASONAL INGREDIENTS.

4

OH, I'M SO SORRY.

HOW RUDE! DON'T COMPARE IT TO SUCH A SUBSTITUTE FOOD!

HIRATAKE IS DELICIOUS TOO.

THIS NARITAKE, ALSO KNOWN AS BOLIT, HAS NO STRONG FLAVOR AND MAKES A GREAT BROTH.

IT'S COMPARABLE TO THE LUXURIOUS MEAL DAIMACHI-SAN GAVE US!

WOW, HOW LUXURIOUS! - A MOUNTAIN OF BLESSINGS!

COOKING MASTER BOY 25

WHAT ARE YOU MAKING, UDON?

OH, THE FLOUR IS ALREADY KNEADED...

THE CONSISTENCY SHOULD BE A BIT FIRMER THAN UDON, ADJUST THE WATER ACCORDINGLY.

I'VE KNEADED THE FLOUR WITH WATER AND LET IT REST FOR ABOUT AN HOUR.

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IT'S NOT UDON! THIS IS SUITON.

INTERESTING...

HUH? IS THIS SUITON?

5

WOW, SUCH AMAZING TECHNIQUE!

THAT'S NOT SUITON, YOU FOOL!

I THOUGHT SUITON WAS JUST FLOUR MIXED WITH WATER AND SCOOPED INTO THE POT...

ALRIGHT, THIS IS IT.

6

IT'S EVEN SMOOTHER, WITH A CHEWIER TEXTURE!

IT'S LIKE A THICKER WONTON.

HMM... THIS IS TRULY SOMETHING!

COMPLETELY DIFFERENT FROM THE SUITON I KNEW!

THIS IS THE REAL SUITON.

SO, WHAT DO YOU THINK? DO YOU UNDERSTAND NOW?

ON-TOP-OF-THE BONITO AND KELP BROTH, THE RICHNESS OF THE VEGETABLES, AND THE DASHI FROM THE NARATAKE AND HIRATAKE MUSHROOMS ARE CRUCIAL.

FIRST OF ALL, LOOK AT THE LUXURIOUS INGREDIENTS!

THIS SOFT, SQUISHY TEXTURE IS TRULY DELIGHTFUL.

TURNING IT INTO SUCH AN ARTICLE WILL SURELY BE FASCINATING.

ASIDE FROM THE WARTIME AND POSTWAR SUITON, THERE'S ALSO THIS KIND OF SUITON; THIS IS THE REAL DEAL.

NO WAY, EVEN IF THE NAME IS THE SAME, THIS SUITON IS NOT JUST A SUBSTITUTE MEAL, IT'S A FEAST.

CHIEF, LET'S WRITE AN ARTICLE ABOUT THIS SUITON.

7

OH, I WOULD APPRECIATE THAT!

WOULD THAT BE ACCEPTABLE TO YOU, MINAMIDA-SAN?

INDEED, IT MIGHT BE INTERESTING TO TRY A COMPARATIVE SUITON DISCUSSION.

OH, HOW QUICKLY YOU BECOME FRIENDLY WHEN THERE'S CASH INVOLVED.

HEY, LET ME BRING YOU A REFILL!

COME ON, PLEASE EAT AS MUCH AS YOU LIKE!

HEY, THIS SWEET DUMPLING HAS A ONE-OF-A-KIND FLAVOR; THERE'S NOTHING ELSE LIKE IT.

HEHEHE, ABSOLUTELY!

IT'S A PROUD LOCAL DISH FROM MY IWATE PREFECTURE.

I DON'T THINK SO.

I WOULDN'T SAY IT'S ONE-OF-A-KIND.

8

SURE, THIS SWEET DUMPLING IS DELICIOUS.

IT'S NOT SOMETHING SO RARE THAT IT HAS NO EQUAL.

THERE ARE DEFINITELY SIMILAR THINGS OUT THERE.

W-WHAT?!

MR. YAMAOKA!

AND NOW YOU'RE TRYING TO MOCK US EVEN MORE BY CLAIMING THERE ARE SIMILAR THINGS OUT THERE!

YOU WROTE THAT ARTICLE TO DISPARAGE OUR SWEET DUMPLINGS AT FIRST,

YOU... I SEE THROUGH YOUR SCHEME!

WELL, RATHER THAN EXPLAINING IT IN WORDS, I'LL PREPARE FOR YOU TO ACTUALLY TASTE IT TOMORROW.

THAT'S FINE.

JUST AS THINGS WERE FINALLY STARTING TO SETTLE DOWN NICELY!

YAMAOKA -!! YOU IDIOT!

LET'S SEE WHAT YOU'VE GOT!

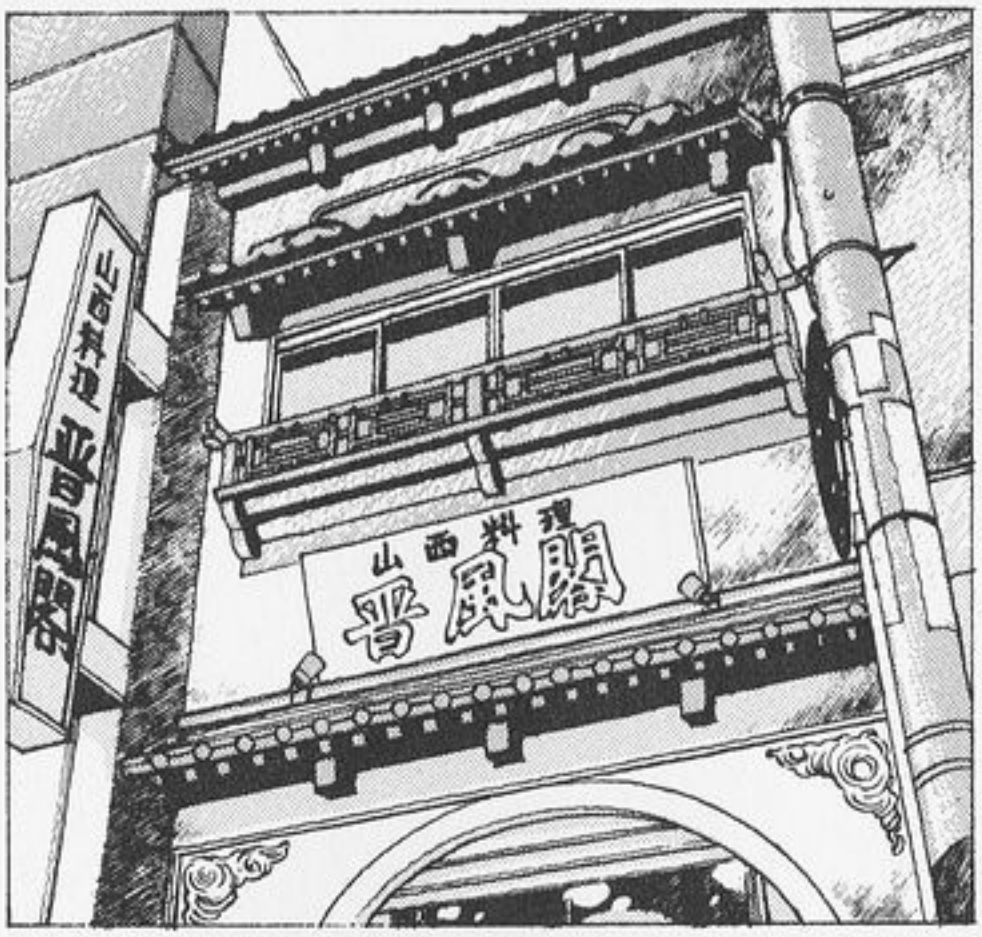
WHAT DO YOU MEAN BY SIMILAR TO OUR SWEET DUMPLINGS...?

OH...

ALRIGHT, TOMORROW IT IS!

HUH?...

IT'S LIKE WE'RE BACK TO SQUARE ONE...


山西料理
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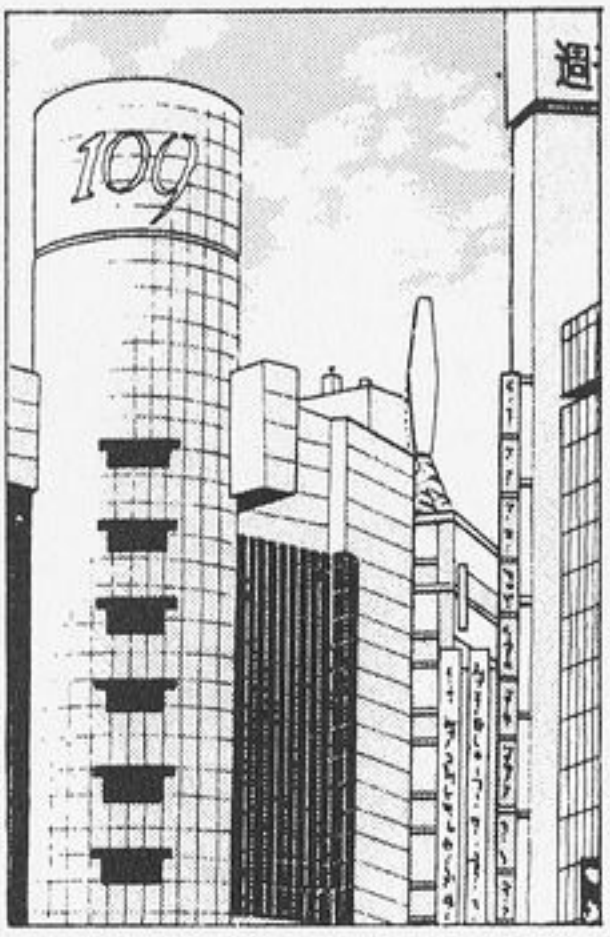
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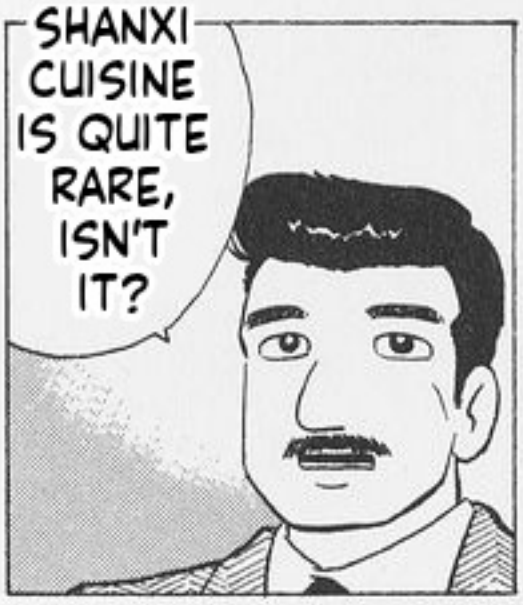
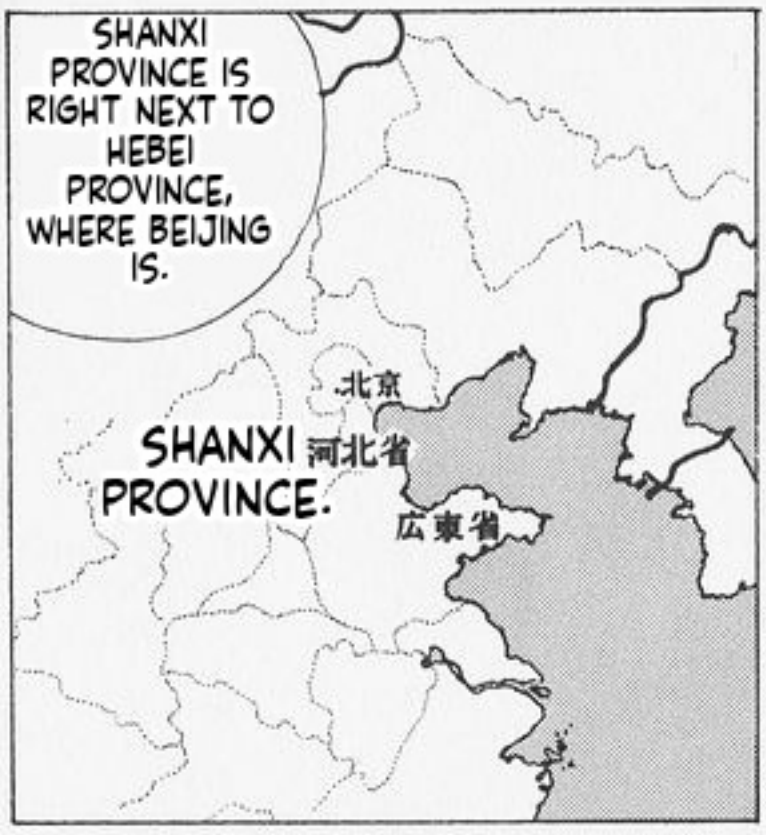

SHANXI CUISINE IS QUITE RARE, ISN'T IT?

WHAT'S THAT? SHANXI CUISINE?
山西料理

THIS IS THE PLACE.

IS THERE SOMETHING HERE THAT RESEMBLES IWATE-STYLE SUITON?

HEY, YAMAOKA!


SHANXI PROVINCE IS RIGHT NEXT TO HEBEI PROVINCE, WHERE BEIJING IS.
北京
SHANXI PROVINCE.
河北省
広東省

WELL, THE ORIGIN OF THIS COMMOTION IS HIM, AFTER ALL.

DID YOU INVITE OLD MAN DAIMACHI?

WAHAHA!

I'VE COME TO ENJOY THE FEAST!

MY SUITON IS TERRIBLE! COME AND TRY IT ONCE.

HEY, ARE YOU MINAMIDA-KUN? DO YOU ALSO LIKE SUITON?

YOU MIGHT RECOGNIZE HIM FROM THE PHOTO IN THE SUITON ARTICLE.

MINAMIDA-SAN, THIS IS PROFESSOR DAIMACHI.

UGH...

11

IT'S A UNIQUE KNIFE-CUT NOODLE FROM SHANXI PROVINCE.

TODAY, WHAT EVERYONE WILL BE TASTING IS,

HMM... SO YOU'RE STRETCHING THAT DOUGH, HUH...

TAO XIAO MIAN...? THAT'S A FIRST FOR ME.

LOOK, LOOK, IT'S STARTING! PAY ATTENTION!

DON'T BE RIDICULOUS, RAMEN AND SUITON CAN'T POSSIBLY BE SIMILAR, RIGHT?

SUITON IS ACTUALLY...

SO HOW CAN YOU SAY IT RESEMBLES OUR SUITON?

I DON'T KNOW MUCH, BUT IT'S BASICALLY CHINESE NOODLES, ISN'T IT?

12

DON'T YOU STRETCH IT WITH A ROLLING PIN?

HUH? WHAT ARE YOU DOING WITH THAT METAL PLATE...?

グラグラ…

THIS IS AMAZING!

I'VE NEVER SEEN NOODLES MADE THIS WAY BEFORE!

WOW! THEY'RE SHAVING THE NOODLE DOUGH AND SENDING IT FLYING!

THIS IS TAO XIAO'S KNIFE-SHAVED NOODLES.

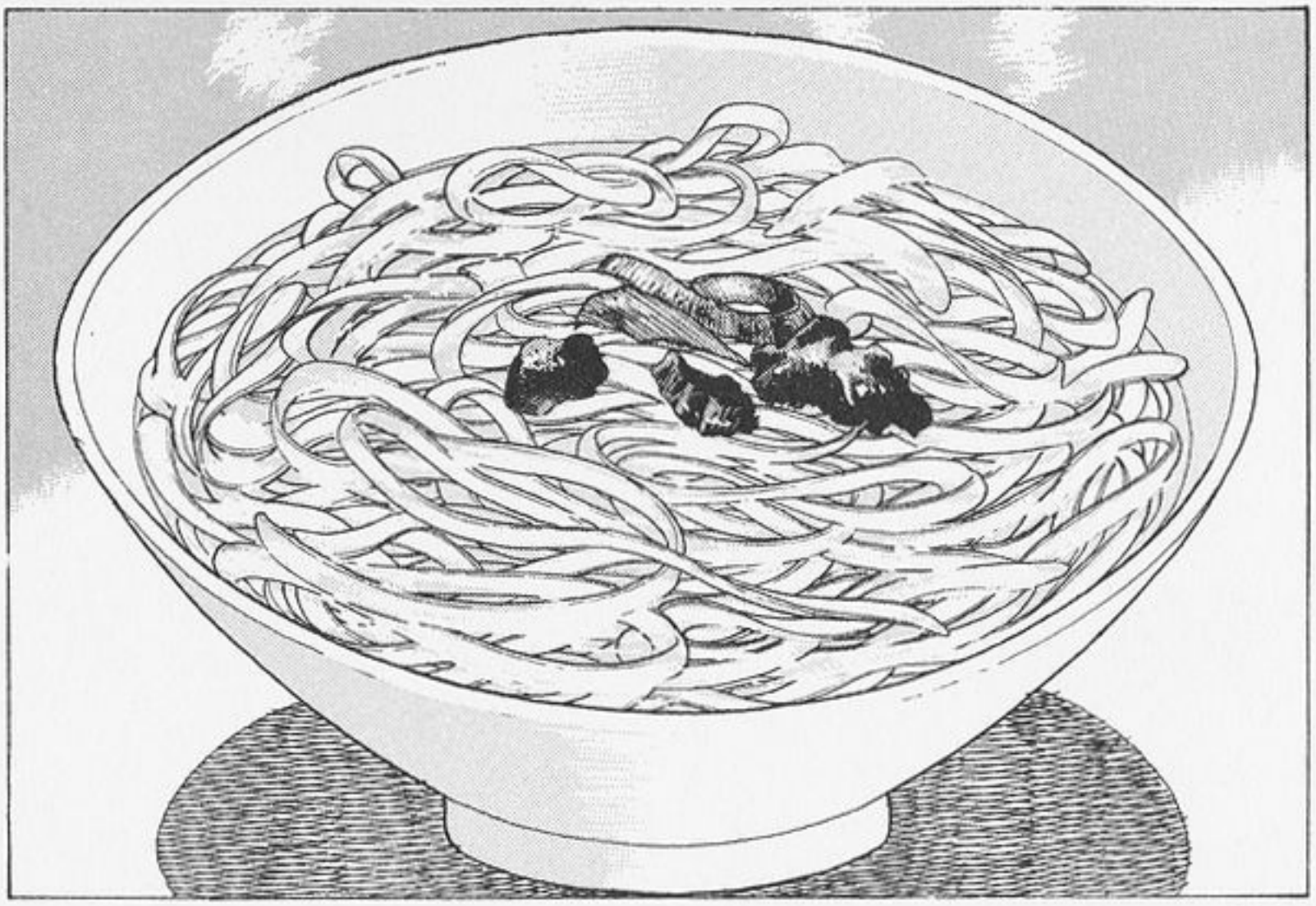
TRULY NOODLES SHAVED WITH A KNIFE...

THE SHAVED NOODLES FLY LIKE CHERRY BLOSSOMS...!

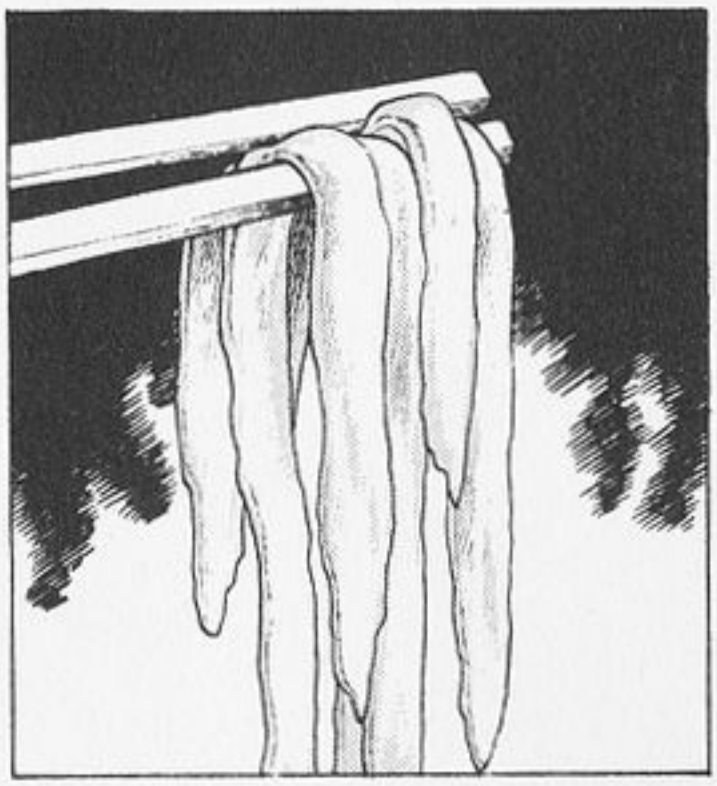
HOW FAST IS THAT!

ALRIGHT, IT'S ALMOST READY, SO PLEASE TAKE YOUR SEATS.
OVER THE MIZUHARA, THE GOD DEMANDS THIS ROUTE, SPEED, STATUS, TRAVELING, THE IMMORTAL LORD OF THE ISLAND.
義
LEGEND OF THE GOOD DREAMERS

14



WOW... WHEN IT'S COOKED, IT'S PRETTY WIDE.



I CAN'T BELIEVE IT WAS SHAVED THAT FAST.
THE LENGTH AND WIDTH ARE ALMOST UNIFORM.

THIS IS MORE LIKE UDON, I'D SAY.
OH... I IMAGINED SOMETHING LIKE RAMEN WHEN THEY SAID CHINESE NOODLES,

IT'S SOFT AND CHEWY AND REALLY MOCHI-LIKE...

IT'S KIND OF LIKE NAGOYA'S KISHIMEN, ISN'T IT?

THE TEXTURE AND THE CHEWINESS ARE JUST RIGHT...
BUT IT FEELS A BIT DIFFERENT FROM KISHIMEN.

NOW, SUITON IS MADE BY DISSOLVING FLOUR IN WATER UNTIL IT'S LOOSE AND WATERY...

WHAT ARE YOU TALKING ABOUT? THERE'S NO WAY THIS IS SUITON.

DAMN IT... IT DOES RESEMBLE OUR SUITON...

OUR VERSION IS ROUND AND THIS ONE HAS A SHAPE LIKE A PAMPAS GRASS LEAF, BUT IF YOU TASTE THEM, THEY'RE QUITE SIMILAR...

THE ONLY DIFFERENCE IS IN HOW YOU TWIST THE DOUGH MADE FROM FLOUR WITH YOUR FINGERS AND ROLL IT THIN, VERSUS JUST SHAVING IT WITH A KNIFE...

HM?

IT'S SIMILAR TO THE KIND MADE IN MINAMADA'S SHOP.

16

ARE YOU TRYING TO MAKE A FOOL OF ME!

W-WHAT! YOU'RE THE ONE WHO SAID THEY'RE SIMILAR!

PLEASE THINK IT OVER CAREFULLY.

DO YOU FIND THIS TO BE TROUBLING?

YOUR SUITON MAY LOOK SIMILAR TO THESE KNIFE-CUT NOODLES AT FIRST GLANCE, BUT IN REALITY, THEY'RE NOT SIMILAR AT ALL.

ON THE OTHER HAND, THESE KNIFE-CUT NOODLES ARE JUST THIN SLICES SHAVED WITH A KNIFE AND BOILED.

YOUR SUITON IS MADE BY TWISTING THE DOUGH AND PRESSING IT OUT WITH YOUR FINGERS.

THAT MAKES THE SURFACE SMOOTHER, A BIT FIRMER, AND INCREASES THE ELASTICITY.

THAT'S CERTAINLY TRUE, BUT...

IN SHORT, YOUR SUITON IS THIN, SLIMY, AND CRISP, WHICH IS DIFFERENT FROM KNIFE-CUT NOODLES.

MOREOVER, KNIFE-CUT NOODLES ARE LONG AND SHAPED LIKE THIN BLADES OF SUSUKI GRASS. YOUR SUITON IS OVAL AND FLAT WITH A LARGER SURFACE AREA.

SO WHAT EXACTLY DO YOU WANT TO SAY BY DRAGGING ME ALL THE WAY TO A PLACE LIKE THIS?

YOU'LL UNDERSTAND ONCE YOU TRY THIS.

WOW, THIS IS DELICIOUS!

WHAT IS THIS, IT'S NOT THE SUBSTITUTE SWEET DUMPLING...

THE BASIC METHOD IS ALMOST THE SAME AS PROFESSOR DAIMACHI'S.

THIS IS SOMETHING I HAD THE CHEF HERE MAKE ACCORDING TO MY SPECIFICATIONS.

THIS EXTRAVAGANT SWEET DUMPLING IS OUTRAGEOUS!

THIS IS TOO DELICIOUS!

THIS IS AMAZING...!

INDEED... THIS SWEET DUMPLING IS SOFT AND PLUMP, AND IT GOES DOWN SMOOTHLY...

MOVE THE SPOON PARALLEL TO THE SURFACE OF THE BROTH, LETTING THE FLOUR FLOW IN SIDEWAYS.

THE DIFFERENCE IS, INSTEAD OF DROPPING THE LOOSELY MIXED FLOUR INTO THE BROTH,

IT DOESN'T ALLOW THE FLAVOR OF THE BROTH TO SOAK THROUGH.

WHEN IT'S IN A BALL SHAPE, IT BECOMES ALL MUSHY AND STICKS TO YOUR TEETH,

IT TAKES ON A THIN, FLAT SHAPE, ALLOWING THE FLAVOR OF THE BROTH TO SOAK THROUGH.

THAT WAY, THE SUIDŌN DOESN'T CLUMP INTO A BALL,

ON THE OTHER HAND, THIS SUITON IS LUXURIOUS, USING THE SAME BROTH AND INGREDIENTS AS MINAMADA-SAN'S

WHILE DAIMACHI-SAN'S SUITON DOESN'T USE BROTH AND HAS POOR INGREDIENTS.

THERE WAS NOTHING IN THE SUPPLIES, SO I COULD ONLY MAKE SOMETHING TERRIBLE...

I SEE.....

19

DAIMACHI-SAN'S SUITON COMES FROM THE PERIOD OF WARTIME SHORTAGES.

MINA-MADA-SAN.

WE WERE THE FOOLISH PEOPLE WHO CAUSED THE WAR...

WHAT TRULY TARNISHED THE DIGNITY OF WHAT SHOULD HAVE BEEN DELICIOUS SUITON IS THE WAR.

INDEED...

YAMAOKA-SAN, I UNDERSTAND WELL.

I WAS ONLY THINKING ABOUT THE WARTIME SUITON AND NOTHING ELSE...

I COULD ONLY COMPARE OUR SUITON WITH BAD SUITON...

EVEN SOMETHING SIMPLY MADE FROM KNEADED WHEAT FLOUR CAN SHOW SUCH A DIFFERENCE.

AND IN THE CASE OF MINAMADA-SAN'S SUITON AND KNIFE-CUT NOODLES, THEY SEEM DIFFERENT YET SIMILAR, AND SIMILAR YET DIFFERENT.

IF THINGS STAY THIS WAY, I MIGHT HAVE TO EAT DAIMACHI-SAN'S TERRIBLE SUITON AGAIN SOMEDAY.

RECENT JAPANESE PEOPLE HAVE BECOME TOO ARROGANT.

AS A RESULT OF DECLARING WAR ON CHINA, WHICH MAKES SUCH DELICIOUS FOOD, JAPAN HAD FALLEN INTO THE SITUATION OF EATING TERRIBLE SUITON.

AND I ALSO RECOMMEND YOU TRY THE KNIFE-CUT NOODLES HERE.

山西料理 晋風閣

DAIMACHI-SAN, IS SOMETHING THE MATTER?

BLAH!

IT MAY JUST BE SUITON, BUT IT HOLDS A SIGNIFICANT MEANING.

21

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STOP MAKING ME LOOK FOOLISH!!!

BEFORE CALLING ME BY THAT NAME, COULD YOU REFRAIN FROM ASSOCIATING IT WITH TERRIBLE SUITON?

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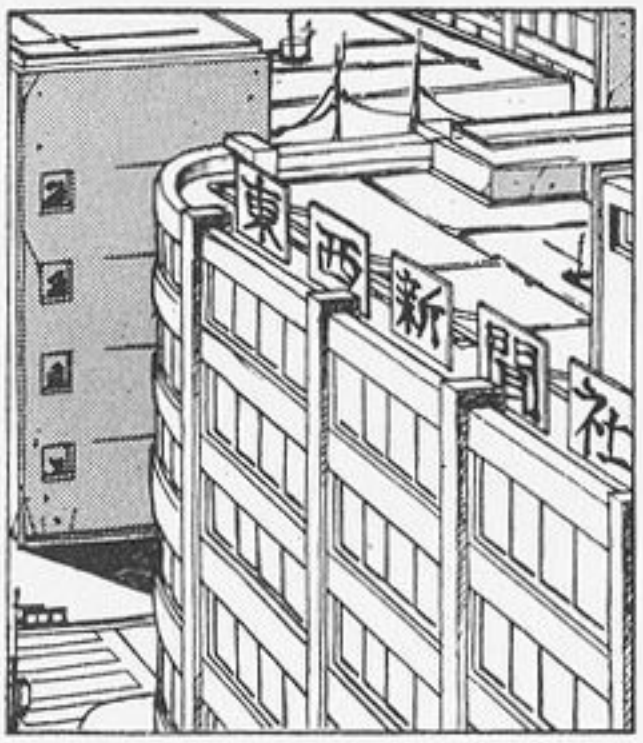
I'VE BROUGHT YOU SOME GOOD MATERIAL FOR AN ARTICLE TODAY!

HEY, EVERYONE, HOW'S IT GOING!



SO, HERE'S HOW TO DO IT...

ACTUALLY, I SURVIVED BY MAKING DUMPLINGS FROM DISCARDED WHEAT BRAN.

WHEAT BRAN REFERS TO THE HUSK OF THE WHEAT.

WHAT IS IT?

WHEAT BRAN DUMPLINGS?

NEXT, WRITE ABOUT WHEAT BRAN DUMPLINGS USING THE SAME SUBSTITUTE FOOD.

22

CHANGE IT TO THE ULTIMATE POVERTY MENU?!

DIRECTOR! WHY DON'T WE JUST STOP CALLING IT THE 'ULTIMATE MENU' AND

第4話

画伯とブリ

HEY, YAMAOKA-KUN!

THUD THUD THUD THUD!

OH, MR. ITAYAMA.

パサ

CHECK OUT THIS NEWSPAPER ARTICLE!

WHAT'S WRONG? YOU LOOK PALE...

2

"IT SEEMS THAT THE YELLOWTAIL FISHING CAN CONTINUE FOR THE NEXT FEW DAYS.

"ONCE, THE SAGAMI BAY WAS BUSTLING WITH WINTER YELLOWTAIL FISHING, BUT IN RECENT YEARS, IT HAS SEEN A CONTINUOUS DECLINE IN CATCH, UNTIL SUDDENLY, THEY STARTED TO GET CAUGHT IN THE NETS.

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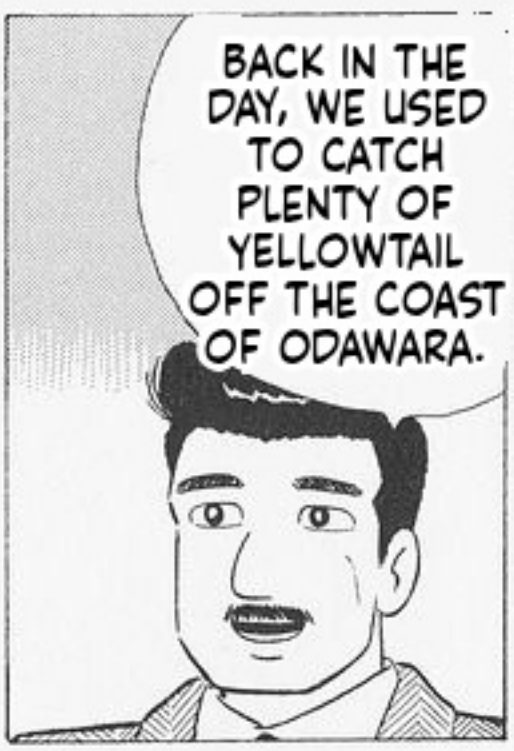
DELICIOUS!


BACK IN THE DAY, WE USED TO CATCH PLENTY OF YELLOWTAIL OFF THE COAST OF ODAWARA.

I WAS SO HAPPY WHEN I DISCOVERED THIS ARTICLE THIS MORNING THAT I COULDN'T HELP BUT JUMP FOR JOY.
OH, REALLY.

ISN'T IT STRANGE THAT WE LIVE IN A COUNTRY WHERE EVEN FISH WON'T COME NEAR ANYMORE?

I DON'T KNOW IF WE'RE AN ECONOMIC POWERHOUSE OR WHAT, BUT WE JAPANESE ARE COLLECTIVELY RUINING OUR OWN COUNTRY...
HONESTLY...

ガバァ
WA, WAIT A MINUTE~~!

NOT JUST BY LIVING HERE?
チラ

3

THERE ARE PEOPLE OUT THERE SELLING THINGS AT DEPARTMENT STORES AND WHATNOT...
GATHERING UP ALL THIS JUNK,

THERE WAS NO WAY TO SURVIVE OTHER THAN TO WORK HARDER THAN ANYONE ELSE.

I COME FROM A POOR FAMILY,

GROWWWW

TO CARRY THE JEALOUSY OF YOUTH ALL THE WAY TO THIS AGE.

IT REALLY IS A SCARY THING.

SO THE BEAUTIFUL AND SWEET THING CALLED YOUTH WAS JUST A DISTANT DREAM FOR ME...

THAT'S WHY I'VE BEEN WORKING ALONGSIDE ADULTS SINCE I WAS IN FOURTH GRADE.

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IT WAS COMPLETELY UNKNOWN TO ME...

4

IT WAS A PAINTING DEPICTING PEOPLE WORKING AT SEA...

I SAW A PAINTING.

ゼー ゼー

AT THAT TIME, NO MATTER HOW MUCH I WORKED, I COULDN'T ESCAPE FROM POVERTY...

IN THAT PAINTING, MEN, WOMEN, THE ELDERLY, AND CHILDREN ARE ALL WORKING HARD.

THE WAY THEY WORK WAS BEAUTIFULLY AND WONDERFULLY PORTRAYED.

SEEING THAT, I WAS DEEPLY MOVED...

5

I WANTED TO KEEP AONO'S PAINTING CLOSE TO ME...

BUT BUYING THE PAINTER'S ARTWORK WAS A DISTANT DREAM FOR ME BACK THEN...

HE IS A PAINTER THAT JAPAN PROUDLY PRESENTS TO THE WORLD.

THE ONE WHO PAINTED THAT IS SHIGERU AONO.

HE LOST HIS BELOVED WIFE TO ILLNESS AND HAS BEEN UNWELL, HIMSELF.

HOWEVER, FOR THE PAST TEN YEARS, MISFORTUNE HAS CONTINUED TO FOLLOW AONO...

HE HAS BECOME UNABLE TO HOLD A PAINTBRUSH...

I WAS ALSO ABLE TO BECOME PERSONALLY CLOSE TO THE ARTIST.

AS MY WORK BECAME SUCCESSFUL, I WAS ABLE TO COLLECT ONE PIECE AFTER ANOTHER OF AONO'S WORKS,

AND WHAT DOES THIS ARTICLE HAVE TO DO WITH THAT?

HE HAS WITHDRAWN TO THE OUTSKIRTS OF ODAWARA...

SINCE THEN, HE HAS COMPLETELY LOST HIS ZEST FOR LIFE...

I HAVEN'T HEARD HIS NAME RECENTLY...

AONO SHIGERU IS FAMOUS, BUT,

6

WHEN I READ THIS, AONO IMMEDIATELY CAME TO MIND.

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THE ARTIST'S FAVORITE STORIES ARE ABOUT WINTER YELLOWTAIL FISHING. IT SEEMS THAT WINTER YELLOWTAIL FISHING IN SAGAMI BAY WAS QUITE SOMETHING BACK IN THE DAY.

AONO COMES FROM A FAMILY OF FISHERMEN, AND HE HAS EVEN WORKED AS A FISHERMAN HIMSELF.

IF THAT HAPPENS, HE MIGHT REMEMBER THE FUN TIMES FROM THE PAST AND REGAIN HIS SPIRIT...

I WANT TO LET AONO-SENSEI EAT BURI; I WANT TO TAKE HIM TO SEE THE BURI FISHING.

I CAN ONLY THINK OF SASHIMI AND TERIYAKI; THAT'S ALL THAT COMES TO MIND.

WOW, ITAYAMA-SAN, THAT'S WONDERFUL... GOING THAT FAR FOR AONO-SENSEI...

THAT'S WHY I WANT YOU TO LET AONO-SENSEI EAT THE MOST DELICIOUS BURI TO CHEER HIM UP.

SO, WHAT DO YOU WANT ME TO DO?

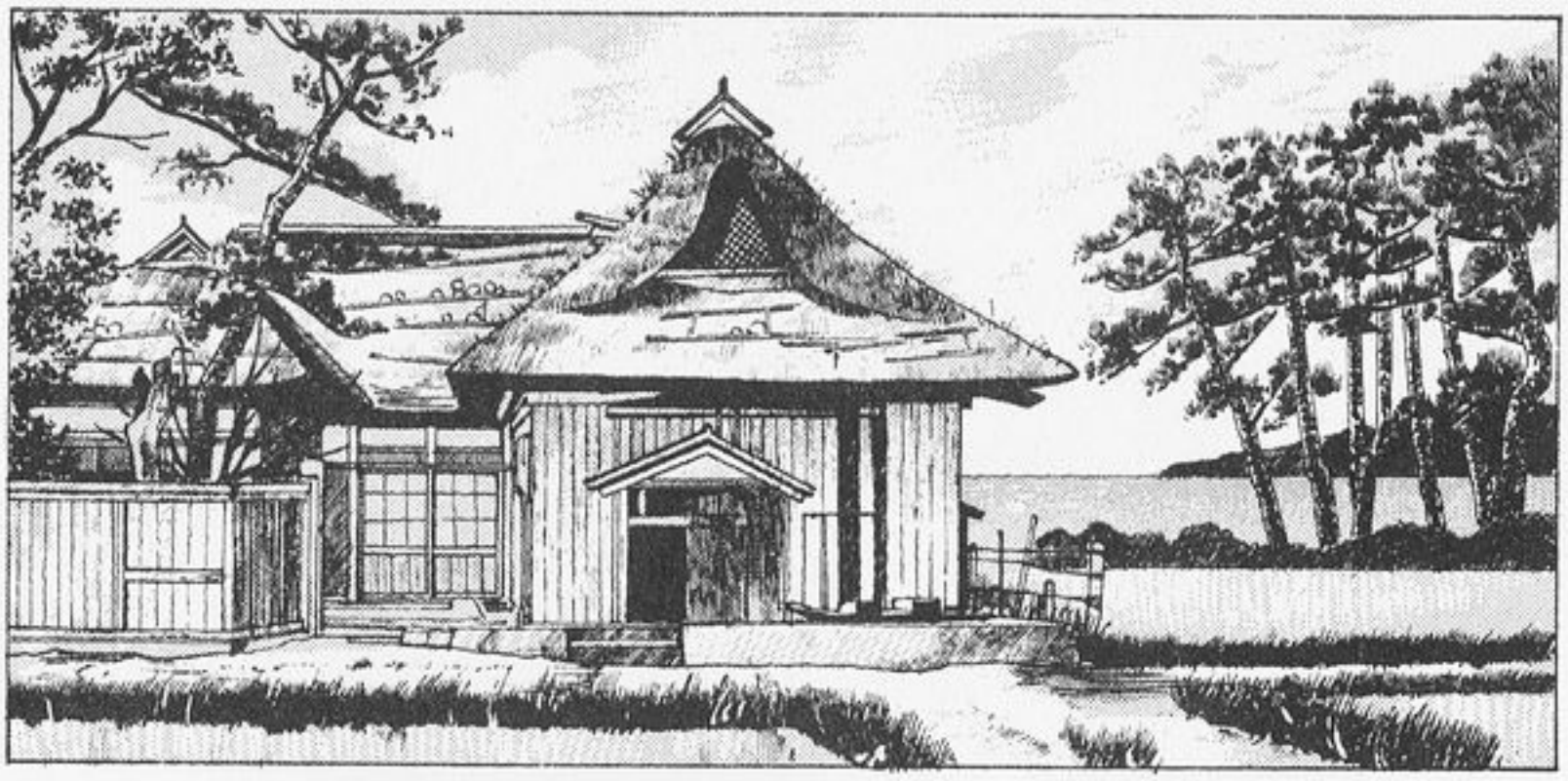
7

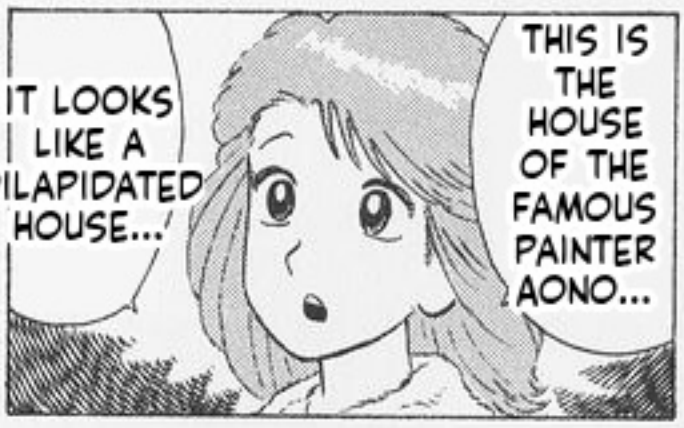
ANYWAY, I WANT YOUR HELP TO MAKE SURE THE SENSEI CAN EAT THE BEST BURI...

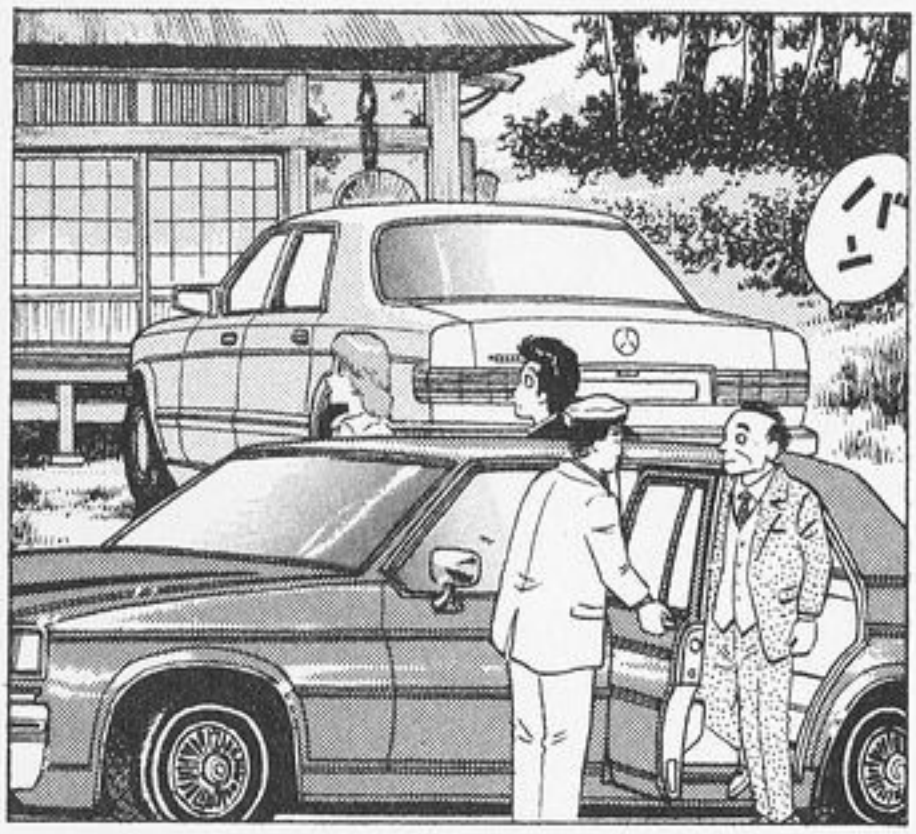
WELL, IF THERE ISN'T, THAT'S FINE TOO.

BUT IS THERE ANY OTHER DELICIOUS WAY TO EAT BURI...?

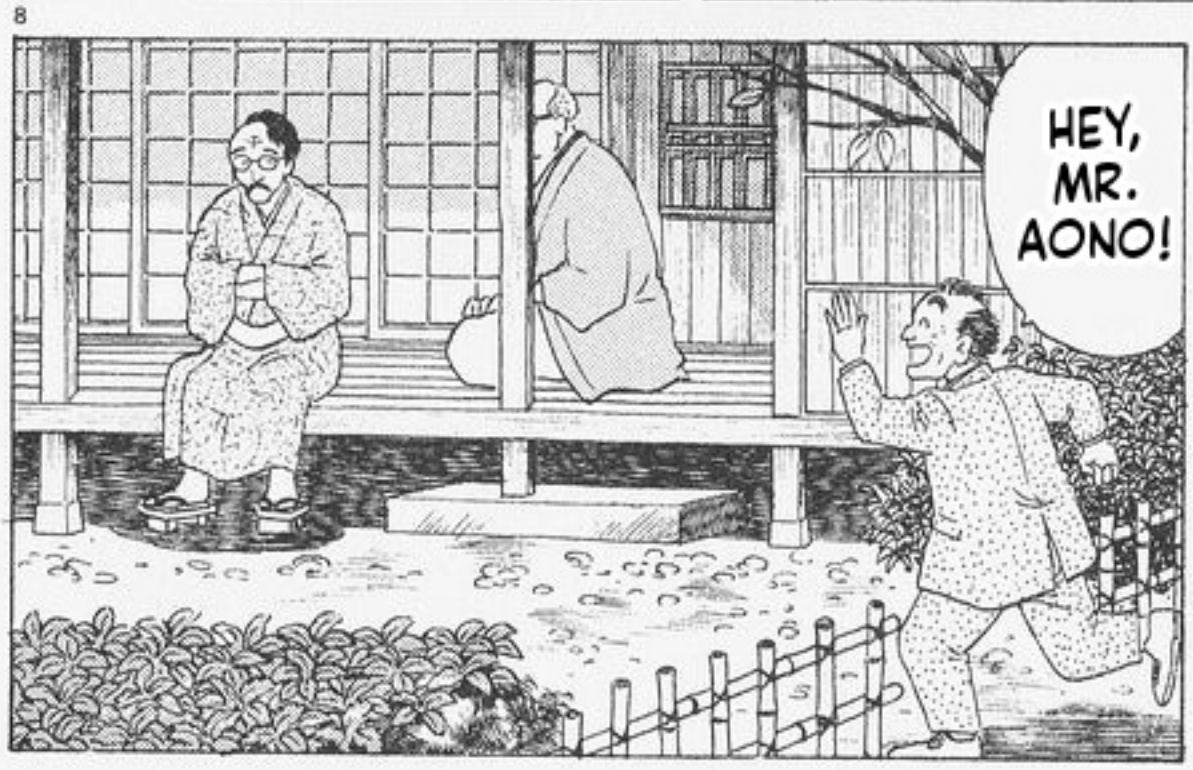
HMM...




IT LOOKS LIKE A DILAPIDATED HOUSE...!
THIS IS THE HOUSE OF THE FAMOUS PAINTER AONO...


IT SEEMS THERE ARE SOME GUESTS ALREADY.

8


HEY, MR. AONO!

DOESN'T MATTER, LET'S GO, LET'S GO.

UM.

THE FACT THAT CHAIRMAN FUTAKI CAME PERSONALLY MEANS HE WANTS A PAINTING FROM AONO-SENSEI?

ISN'T THAT YAMAOKA-KUN?

OH, PRESIDENT ITAYAMA?

HUH? FUTAKI-SAN'S...

I PERSISTENTLY URGED YOU, BUT...

I HAVE ASKED TO BUY A PAINTING, BUT HE HASN'T DONE IT YET.

9

ARE YOU HERE TO ASK FOR A PAINTING TOO, SHUJI-KUN?

LOOK, SENSEI, THEY'RE CATCHING YELLOWTAIL IN SAGAMI BAY.

NO, THAT'S NOT IT!

THERE'S NOTHING LEFT TO STIR MY HEART.

I REALLY DON'T WANT TO DO ANYTHING ANYMORE...

I REALLY CAN'T BRING MYSELF TO THINK ABOUT PAINTING...

THAT'S WHY I REALLY WANT TO TREAT YOU TO THIS YELLOWTAIL, YOU SEE.

OH, THE YELLOWTAIL...

WHEN I WAS YOUNG, A LOT OF WINTER YELLOWTAIL WAS CAUGHT IN THESE WATERS.

EH-HO, EH-HO... IT USED TO LIFT MY SPIRITS...

I REMEMBER PULLING IN NETS WITH MY FRIENDS BACK THEN...

WELL, LET'S NOT GO THERE...

WHEN I WAS YOUNG, THE COASTLINE AROUND HERE WAS A BREATHTAKINGLY BEAUTIFUL SIGHT.

RIGHT NOW, IT'S A COMPLETE MESS... THEY'VE BUILT A HIGHWAY ALONG THE COAST, RUINING THE SANDY BEACHES AND PINE FORESTS...

WHAT DO YOU THINK, SIR?

I'LL ARRANGE A BOAT, SO HOW ABOUT WATCHING THE YELLOWTAIL FISHING FROM THE BOAT AND THEN EATING THE YELLOWTAIL AFTERWARD?

ガ…ク!
Y-YES...

WHEN WE GO OUT TO SEA, I CAN'T HELP BUT SEE THAT UGLY SCENERY.

I'M GOING TO TREAT YOU TO YELLOWTAIL; IT'S MY FAVORITE.
THANK YOU... GOING OUT TO SEA ON A BOAT ASIDE,

I REALLY WANT TO HELP THE TEACHER REGAIN HIS FORMER VITALITY...
WITH THE TEACHER AS HE IS NOW, IT'S JUST TOO SAD...

IS THAT SO? THAT WOULD BE WONDERFUL!

IS IT SASHIMI, TERIYAKI, OR MAYBE...
HOW WILL I BE ABLE TO EAT THE YELLOWTAIL?
OH, REALLY, IS THAT SO...

THIS IS YAMAOKA-KUN AND KURITA-SAN FROM THE TOZAI NEWSPAPER. THESE TWO ARE REALLY PASSIONATE ABOUT FOOD.
I'LL HAVE THESE TWO CHOOSE AND PREPARE THE YELLOWTAIL FOR YOU.

HMM, WHAT SHOULD I DO...

WHETHER OR NOT YOU CAN HELP MR. AONO REGAIN HIS SPIRIT DEPENDS ON YOUR SKILLS...

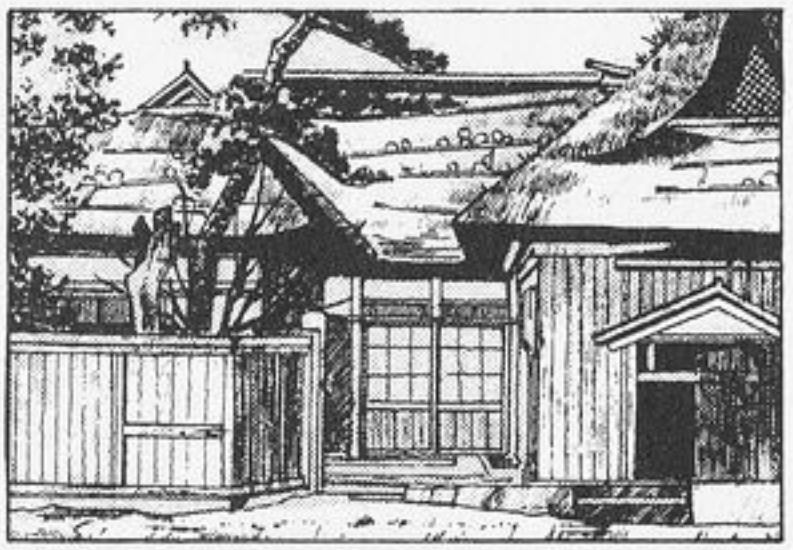
YAMAOKA-KUN, I'M COUNTING ON YOU.

IF YOU WANT TO SATISFY SOMEONE LIKE THAT, IT'S NOT GOING TO BE EASY.

MR. AONO MUST HAVE HIS OWN OPINIONS ON HOW TO EAT YELLOWTAIL.

WELL THEN, SENSEI, I'LL COME TO PICK YOU UP THE DAY AFTER TOMORROW.

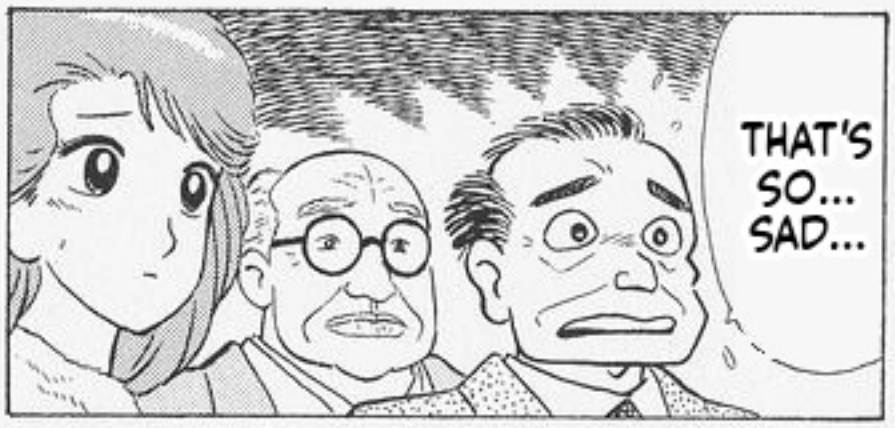
SORRY, BUT I'M LEAVING NOW.



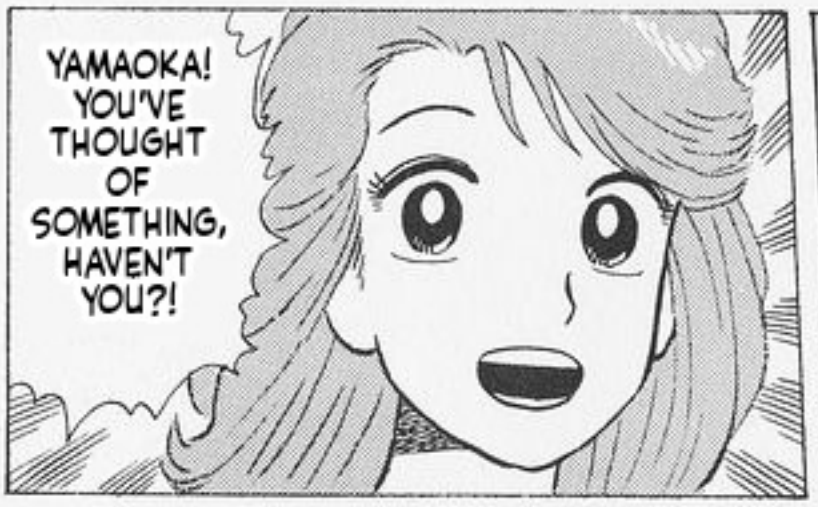
12

I'M JUST CULTIVATING ENOUGH LAND TO FEED MYSELF... AND THAT'S ALREADY PLENTY...

I'M NO LONGER A PAINTER OR AN ARTIST...


THAT'S SO... SAD...

I'M LONELY, BUT IT'S ACTUALLY A BIT OF A RELIEF.
I HAVE NO DREAMS, AMBITIONS, OR HOPES...


YAMAOKA! YOU'VE THOUGHT OF SOMETHING, HAVEN'T YOU?!

I'LL TREAT YOU TO THE BEST YELLOWTAIL DISH THE DAY AFTER TOMORROW!
AONO-SENSEI, PLEASE LOOK FORWARD TO IT!

I'LL COUNT ON YOU...

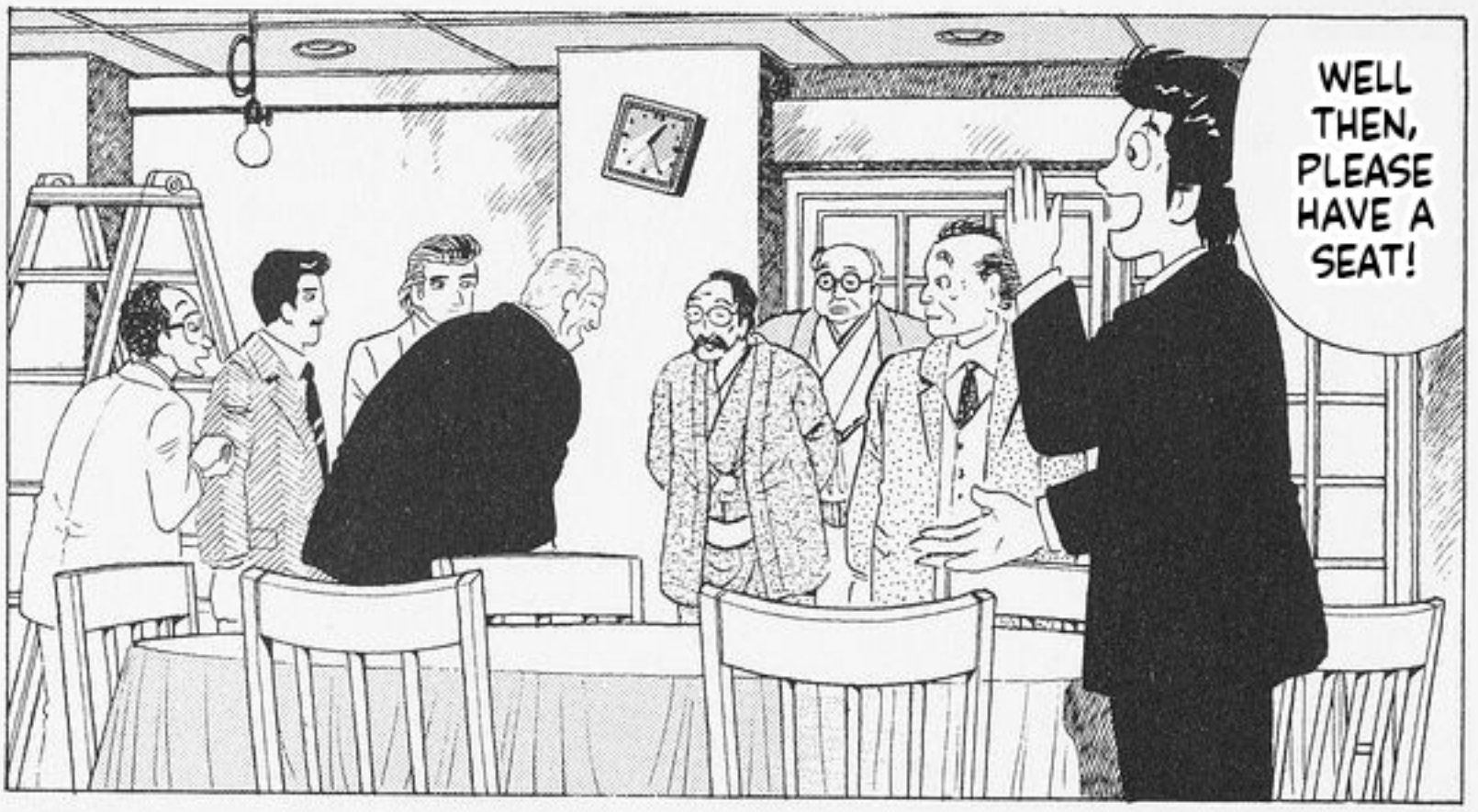
13

YAMAOKA, WHERE SHOULD WE GO?
HOW ABOUT MY VILLA IN IZU?

EHH?! YOU'RE COMING TOO?!
OF COURSE!
東西新聞社
ガ～ン
IMPRESSIVE, IMPRESSIVE. NOW LET'S GO.
HEY YAMAOKA, I HEAR YOU'RE GOING TO TREAT ME TO SOME GOOD FISH?
WHAT DO YOU THINK I ARRANGED THE TRIP TO ODAWARA WITH PRESIDENT ITAYAMA AS A BUSINESS MATTER FOR?!
I CAN'T BELIEVE THERE'S A PLACE WORTHY OF INVITING AONO-SENSEI IN A PLACE LIKE THIS...
B-BUT, I'M FOLLOWING THE MAP YAMAOKA SENT ME!
ARE YOU SURE? AREN'T YOU GOING THE WRONG WAY?
14
HM?
OH, YAMAOKA-SAN IS OVER THERE!

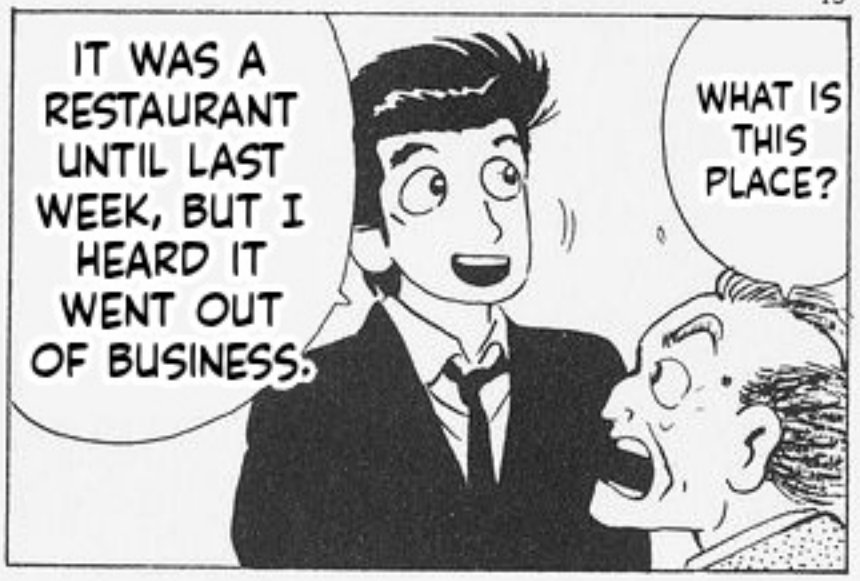
I DON'T QUITE UNDERSTAND THE LOCATION THAT YAMAOKA-KUN SPECIFIED...
SORRY FOR BEING LATE, AONO-SENSEI.

HUH?
I HEAR THE PLACE IS IN THE BASEMENT OF THIS BUILDING.


WELL THEN, PLEASE HAVE A SEAT!

15

A CLOSED RESTAURANT? WHY IN A PLACE LIKE THIS...!


IT WAS A RESTAURANT UNTIL LAST WEEK, BUT I HEARD IT WENT OUT OF BUSINESS.
WHAT IS THIS PLACE?

I TOLD YOU SO MANY TIMES TO USE MY VILLA IN IZU...

I DON'T REALLY UNDERSTAND WHAT'S GOING ON...

THIS MEETING HAS TO BE HERE TODAY.

IT WAS QUITE A STRUGGLE TO FIND THIS PLACE.

THANK YOU FOR WAITING.

THIS IS A DISH I PREPARED SPECIFICALLY FOR YOU, AONO-SENSEI.

W-W-W-W-W-W, WHAT IS THIS?

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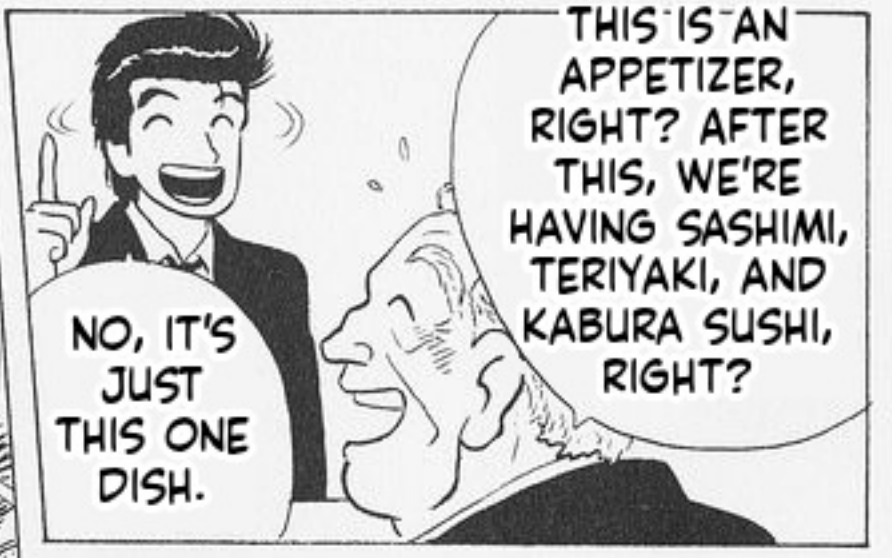
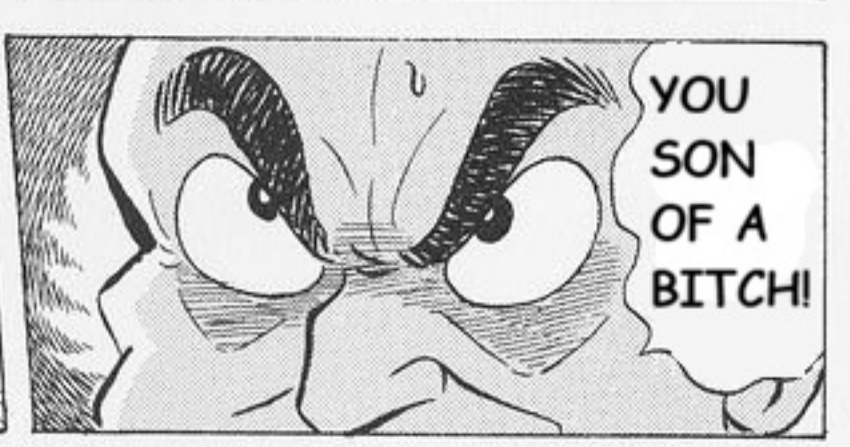
I WENT OUT OF MY WAY TO ORDER THIS TO CHEER YOU UP, AONO-SENSEI!
WHAT KIND OF REASONING IS THAT?!


THIS IS AN APPETIZER, RIGHT? AFTER THIS, WE'RE HAVING SASHIMI, TERIYAKI, AND KABURA SUSHI, RIGHT?
NO, IT'S JUST THIS ONE DISH.


YOU SON OF A BITCH!

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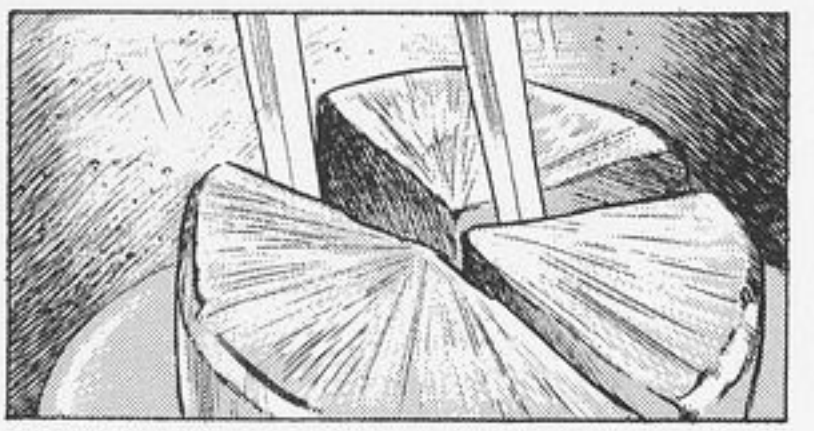


17

OH, THIS IS...!

PHEW!

THIS DAIKON HAS BEEN SLOWLY COOKED WITH THE YELLOWTAIL, HASN'T IT...

ALL THE DELICIOUSNESS OF YELLOWTAIL IS CONCENTRATED HERE...

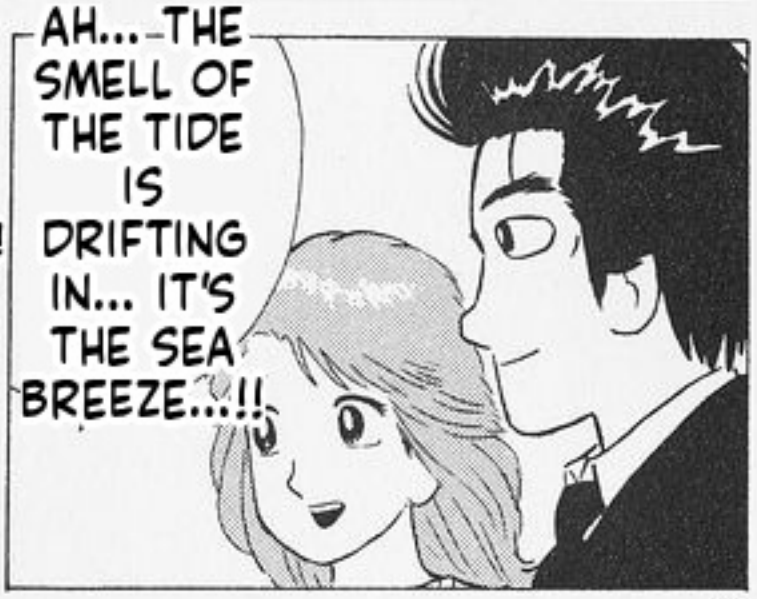
THE SCALES SPARKLE AND SHINE... BOUNCING AROUND VIGOROUSLY...

AH... THIS DELICIOUSNESS... I CAN PICTURE THE YELLOWTAIL IN MY MIND...

IT'S A BIG CATCH OF YELLOWTAIL!

TONIGHT IS A FEAST, A GRAND FEAST!

COOKING MASTER
25



I FEEL THE ENERGY FROM BACK THEN COMING BACK!

HEY! JUST NOW, I FELT A SEA BREEZE BLOW THROUGH MY BODY!

I'M LIKE A COMPLETELY DIFFERENT PERSON FROM JUST A FEW MINUTES AGO!

OH... IS THIS A MAGICAL DAIKON?!

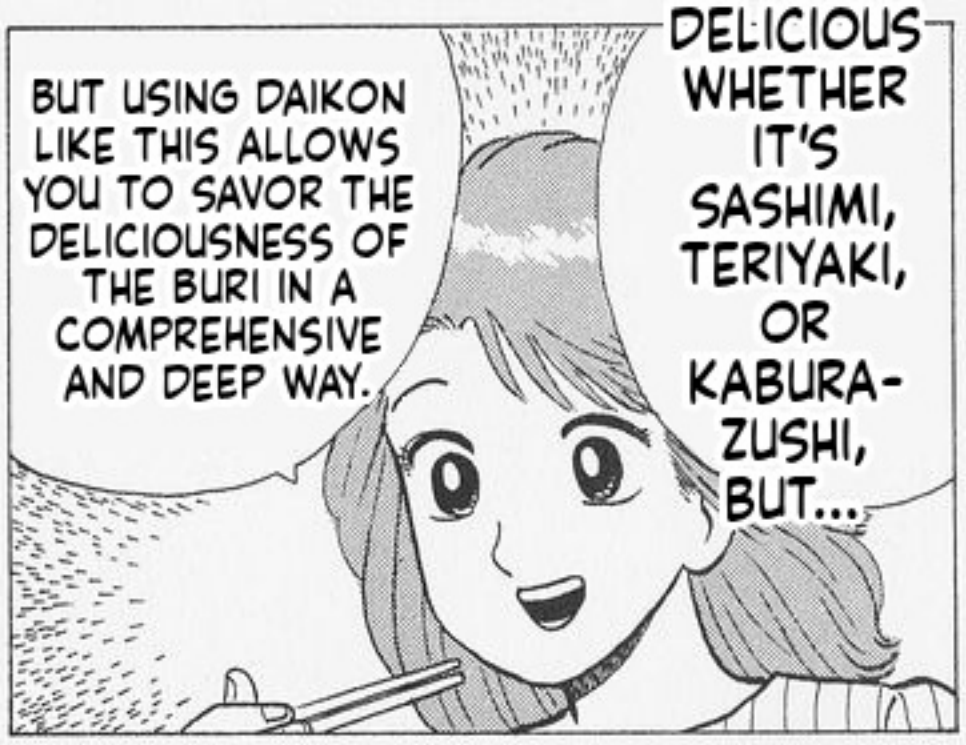
DR. AONO! YOUR EXPRESSION HAS COMPLETELY CHANGED, YOU'RE SO LIVELY!

I ADDED THE CUT DAIKON AND SIMMERED IT SLOWLY,

I GATHERED THE TASTIEST PARTS OF THE YELLOWTAIL AND SIMMERED THEM WITH JUST SOY SAUCE, SAKE, AND A LITTLE GINGER.

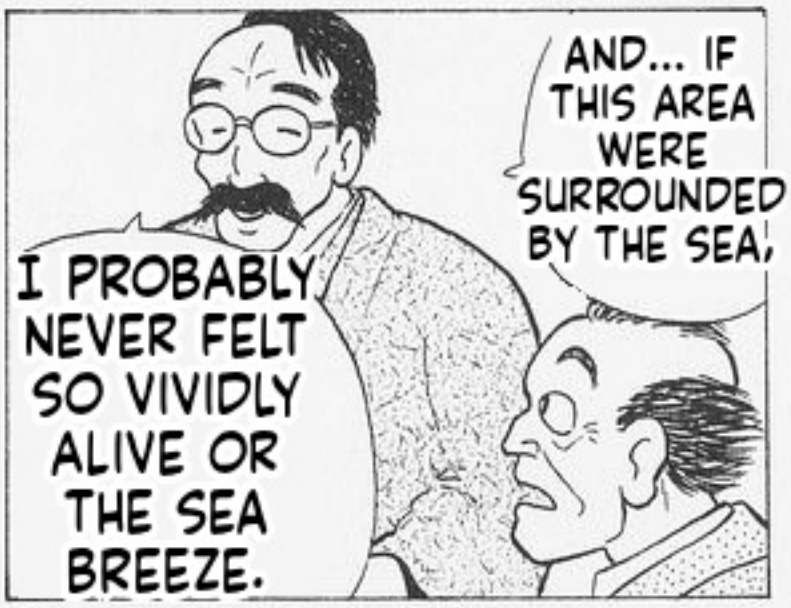
THEN I JUST LET IT SIT, ALLOWING THE FLAVOR OF THE YELLOWTAIL TO BE FULLY ABSORBED BY THE DAIKON.

I SEE...! YAMAOKA-SAN SAW ME CULTIVATING DAIKON AND THOUGHT OF THIS...


BUT USING DAIKON LIKE THIS ALLOWS YOU TO SAVOR THE DELICIOUSNESS OF THE BURI IN A COMPREHENSIVE AND DEEP WAY.
BURI IS DELICIOUS WHETHER IT'S SASHIMI, TERIYAKI, OR KABURA-ZUSHI, BUT...

IT MAKES ME FEEL THE REAL PRESENCE OF THE BURI MORE VIVIDLY... PERHAPS THE ABSTRACT IS MORE REALISTIC THAN THE CONCRETE...
I SEE... A SLICE OF DAIKON, INFUSED WITH THE ESSENCE OF THAT DELICIOUSNESS, IS MORE PROFOUND THAN JUST SEEING AND EATING THE BURI ITSELF.

BUT THIS SLICE OF DAIKON SEEMS TO HAVE OPENED A HOLE IN MY HEART.
I HAD BEEN DOWNCAST WITH A SERIES OF MISFORTUNES AND HAD CLOSED MY HEART...


I PROBABLY NEVER FELT SO VIVIDLY ALIVE OR THE SEA BREEZE.
AND... IF THIS AREA WERE SURROUNDED BY THE SEA,

21

OH! SO THAT'S WHY YOU DID IT HERE ON PURPOSE!

AONO-SENSE!!

THANK YOU, YAMAOKA-KUN, THANK YOU!

I CAN'T HELP BUT WANT TO HOLD A PAINTBRUSH, I CAN'T TAKE IT ANYMORE!

ALRIGHT! I CAN'T JUST SIT HERE, I WANT TO DRAW!

I'LL TAKE MY LEAVE NOW!

THAT'S MORE LIKE IT!!

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THIS GUY!

.....

ACTUALLY, I'VE PREPARED SASHIMI AND TERIYAKI TOO!

ALRIGHT THEN... SHALL WE HAVE A BIG PARTY AT THE BURI FESTIVAL?

YOU WILL TAKE MY GRAND-DAUGHTER AS YOUR BRIDE.

HMM, YAMAOKA SHIROU...

第5話

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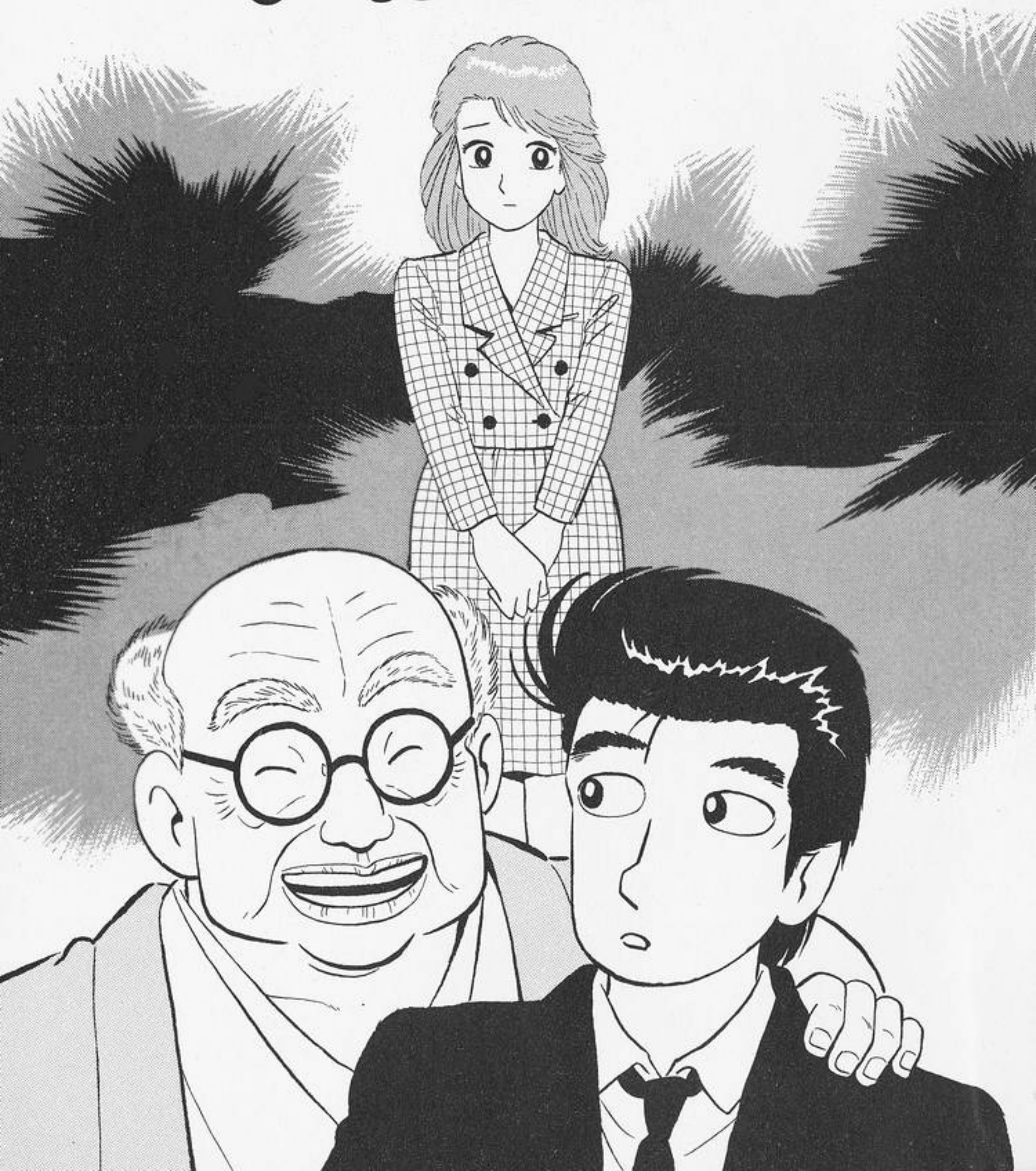

.....

PRESIDENT'S OFFICE.

AH, CHAIRMAN FUTAKI, THANK YOU FOR THE OTHER DAY.

東西新聞社

OH? PLEASE, GO AHEAD.

I CAME HERE TODAY BECAUSE I HAVE A FAVOR TO ASK OF YOU.

2

THAT'S QUITE SOMETHING.

THE NITO TWIN TOWER BUILDING IS SET TO BE COMPLETED SOON...

ACTUALLY, IT IS THE HEADQUARTERS OF THE NITO GROUP, CENTERED AROUND NITO BANK.

I WANT TO TURN IT INTO A PLACE FOR THE ENJOYMENT OF THE GENERAL PUBLIC.

THE TOP FLOORS WILL BE LARGE RESTAURANTS, EACH ONE,

THE SIGHT OF TWO 50-STORY BUILDINGS STANDING SIDE BY SIDE IS TRULY SPECTACULAR.

IN A PRIME LOCATION BETWEEN AKASAKA AND TORANOMON,

I WANT TO PROVIDE THE BEST AND FINEST CUISINE WITHOUT THINKING OF PROFITS, CONTRIBUTING TO JAPAN'S FOOD CULTURE.

3

HUH?

I WOULD LIKE TO REQUEST THE COOPERATION OF THE TOZAI NEWSPAPER IN THE PLANNING, SETUP, AND OPERATION OF THAT RESTAURANT.

SO MY REQUEST IS NONE OTHER THAN...

I AM IMPRESSED.

AH, JUST THE SORT OF GRAND VISION I WOULD EXPECT!

BUT YOU ARE CURRENTLY WORKING ON CREATING THE 'ULTIMATE MENU,' AREN'T YOU?

WHEN IT COMES TO THE RESTAURANT BUSINESS, THIS IS COMPLETELY OUTSIDE MY AREA OF EXPERTISE...

I'M TRULY HONORED, BUT WE'RE A NEWSPAPER.

WHAT ARE YOU SAYING?

.....

I HAVE NO INTENTION OF DELVING INTO A FIELD I'M NOT FAMILIAR WITH.

NO, THAT'S MERELY A PURSUIT OF FOOD CULTURE, AND IT HAS NOTHING TO DO WITH THE ACTUAL OPERATION OF THE FOOD AND BEVERAGE INDUSTRY.

4

PRESIDENT MINEYAMA OF TEITO NEWSPAPER HAS BEEN SAYING FOR SOME TIME THAT HE WANTS TO DEEPEN HIS RELATIONSHIP WITH THE NITO GROUP.

THEY WOULD BE HAPPY TO COOPERATE.

THERE'S ALSO THE CONCEPT OF THE 'SUPREME MENU'...

VERY WELL, I SUPPOSE I SHOULD PULL MY SUPPORT FOR THE ULTIMATE MENU...

W-WHAT DID YOU SAY....!!

DELICIOUSNESS 25

GGH! FFFP!

THEIR READERSHIP WILL SURELY INCREASE GREATLY!

I IMAGINE THE READERS OF THE TEITO NEWSPAPER WILL BE DELIGHTED TO EAT IN A RESTAURANT SERVING DISHES OF THE SUPREME MENU!

東日新聞社

WAIT... ARE YOU SAYING OUR COMPANY IS GOING TO OPEN A RESTAURANT...?

PL- PLEASE WAIT A MOMENT!!

IN THE COMPETITION FOR CIRCULATION WITH THE TEITO NEWS.

IF IT BECOMES POSSIBLE TO ACTUALLY EAT THE 'ULTIMATE MENU', IT WILL SERVE AS A WAY TO SERVE OUR READERS AND BECOME A WEAPON

WE CAN'T LET TEITO NEWS GET ANOTHER ADVANTAGE.

IT CAN'T BE HELPED...

YAMAOKA, I'M COUNTING ON YOU.
THAT'S HOW IT IS.
THAT'S GREAT TO HEAR...
HMM... SO THE 'ULTIMATE MENU' IS USEFUL FOR THE SALES COMPETITION, HUH?
OH, ARE YOU THAT BUSY?
I'M EXTREMELY BUSY WITH CREATING THE 'ULTIMATE MENU,' I DON'T HAVE TIME FOR THAT!
IF YOU, WHO ARE IN CHARGE OF CREATING THE 'ULTIMATE MENU,' DON'T DO IT, THEN WHO ELSE WILL?!
SERIOUSLY, I CAN'T BELIEVE I'M BEING ASKED TO DO THIS...
THAT'S... NO JOKE, I REALLY DON'T WANT TO DO IT!!
6
THAT'S SO DIRTY~~~!!
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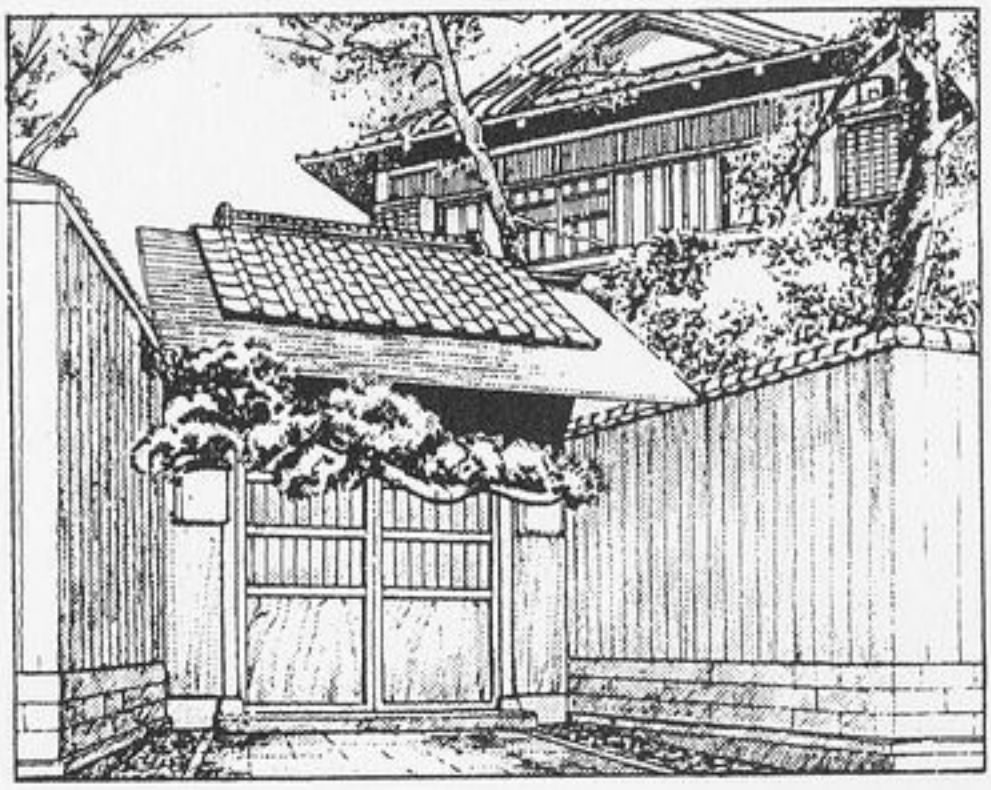
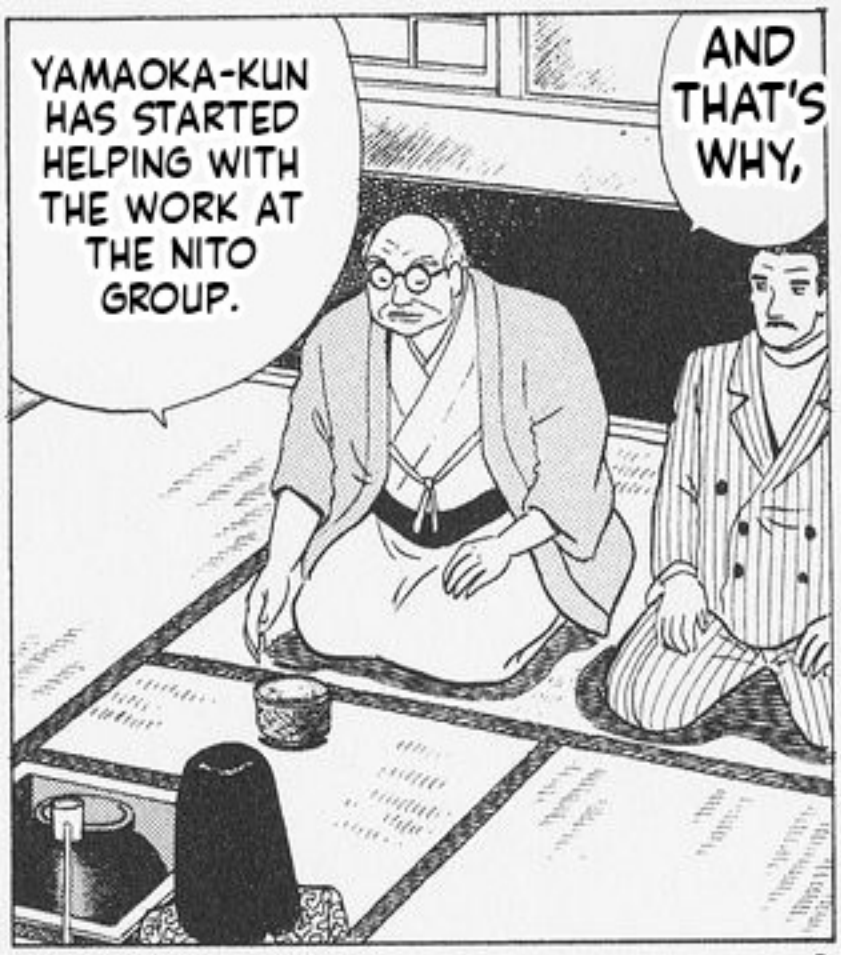
WELL, YOU SEE, I...
NO QUESTIONS ASKED, THIS IS A WORK ORDER.
IT SEEMS YOU WORK ABOUT AN HOUR EVERY THREE DAYS.
YES, YOU SEEM QUITE BUSY.

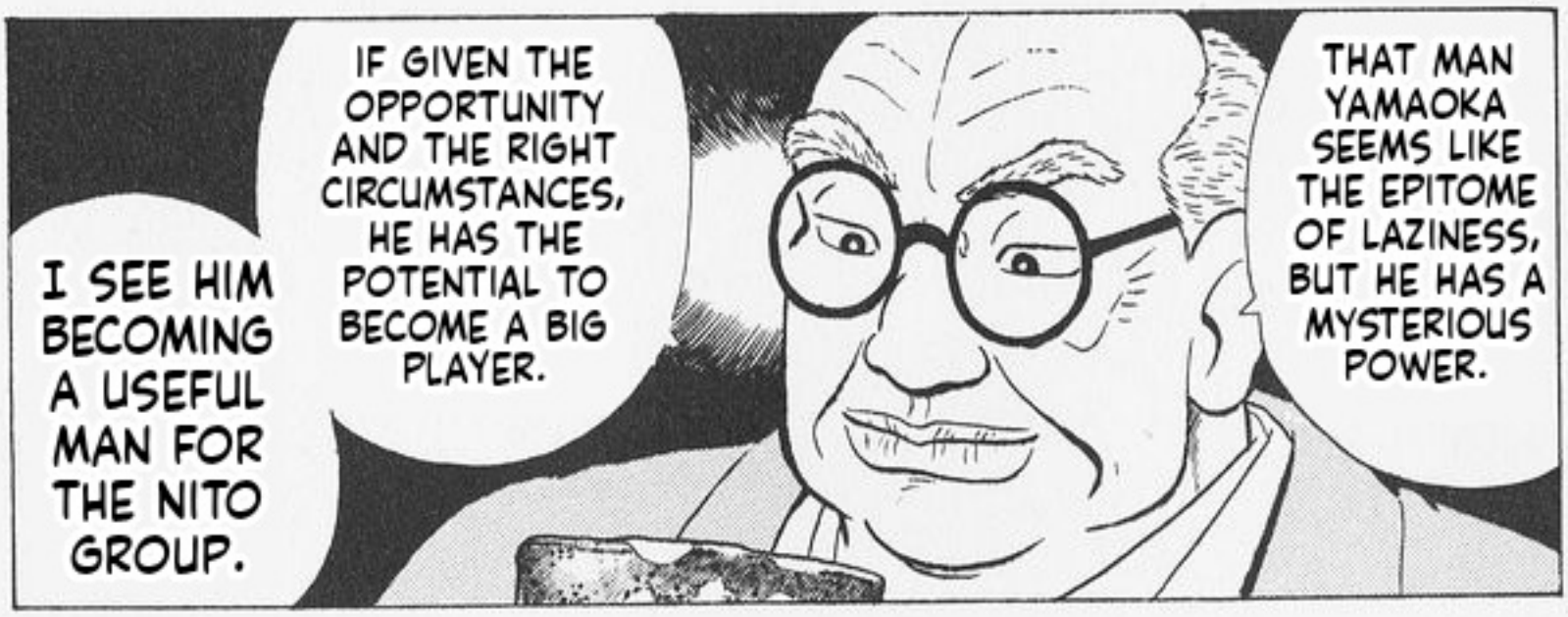


IF IT'S YAMAOKA-SAN, THAT RESTAURANT WILL SURELY SUCCEED.


YAMAOKA-KUN HAS STARTED HELPING WITH THE WORK AT THE NITO GROUP.
AND THAT'S WHY,

WELL, EVEN IF THINGS DON'T GO PERFECTLY, I JUST HOPE HE DOESN'T FAIL TOO BADLY.
UM...

7


I SEE HIM BECOMING A USEFUL MAN FOR THE NITO GROUP.
IF GIVEN THE OPPORTUNITY AND THE RIGHT CIRCUMSTANCES, HE HAS THE POTENTIAL TO BECOME A BIG PLAYER.
THAT MAN YAMAOKA SEEMS LIKE THE EPITOME OF LAZINESS, BUT HE HAS A MYSTERIOUS POWER.

WELL, BEFORE LONG, YAMAOKA-KUN WILL PROBABLY BE TAKEN BY THE NITO GROUP...

IT SEEMS LIKE DAD HAS REALLY TAKEN A LIKING TO YAMAOKA-KUN.

HOW ANNOYING... BEING STUCK WITH THIS JOB AND ALL...

IT'S ALSO FOR MARIKO'S SAKE.

I'LL BE THE ASSISTANT.

HMM, HMM, THEN LET'S SAY YOU ARE THE MAIN CHARACTER IN THIS JOB,

I THINK IT'S FUN TO CREATE A RESTAURANT THE WAY YOU LIKE IT, BUT...

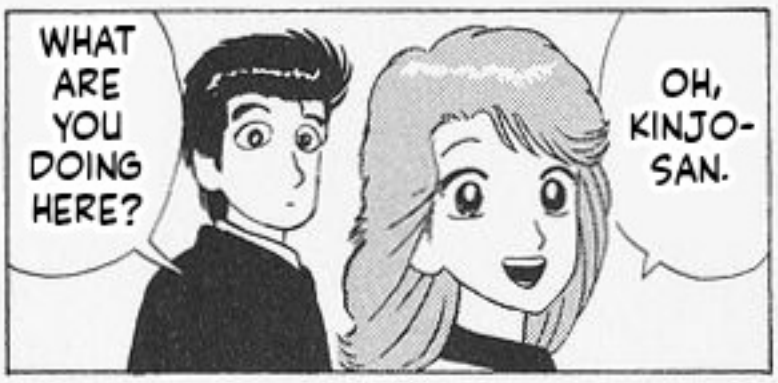
BUT IT'S NOT SUCH A BAD JOB, IS IT?

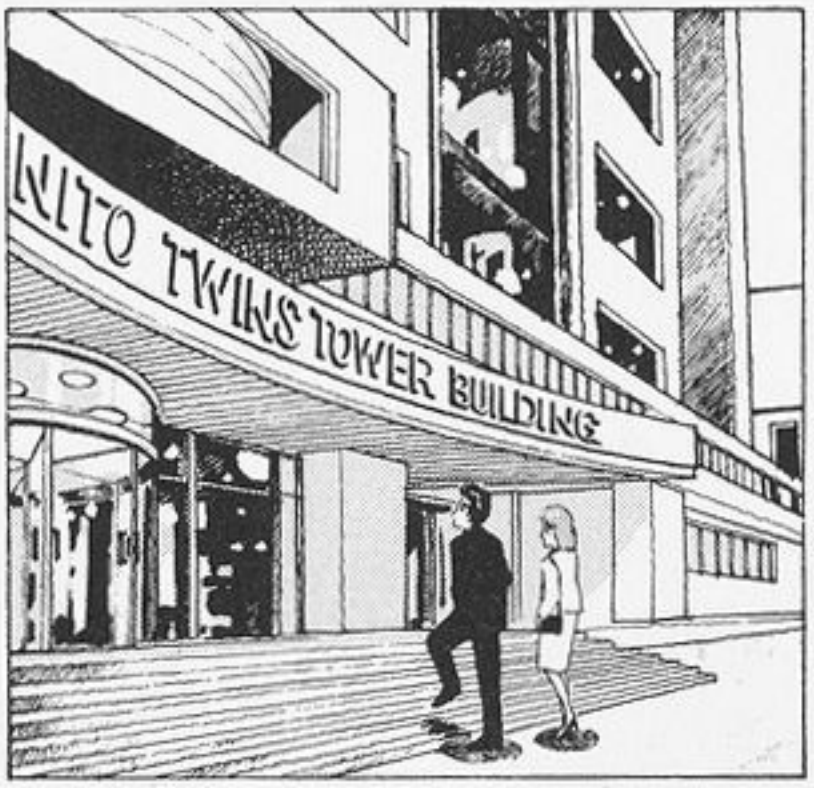
8

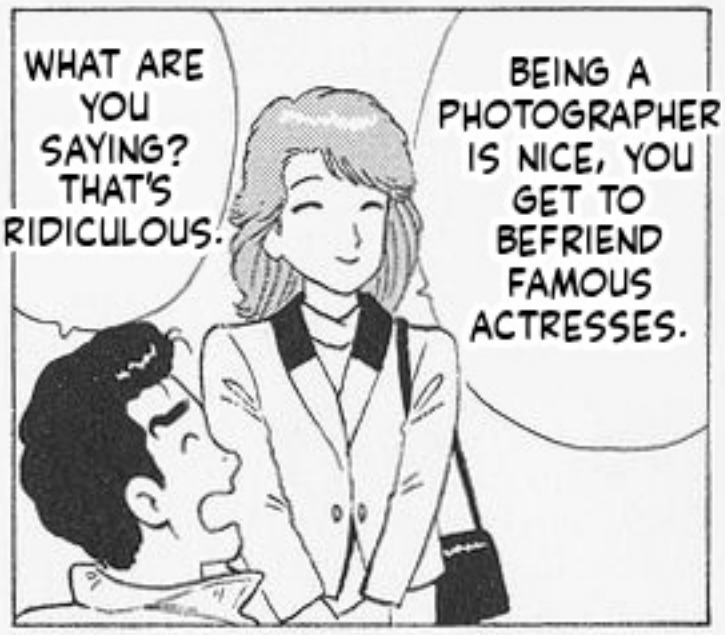
HEY!

DELICIOUS!

HEY, KURITA-SAN.


WHAT ARE YOU DOING HERE?
OH, KINJO-SAN.


NITO TWINS TOWER BUILDING

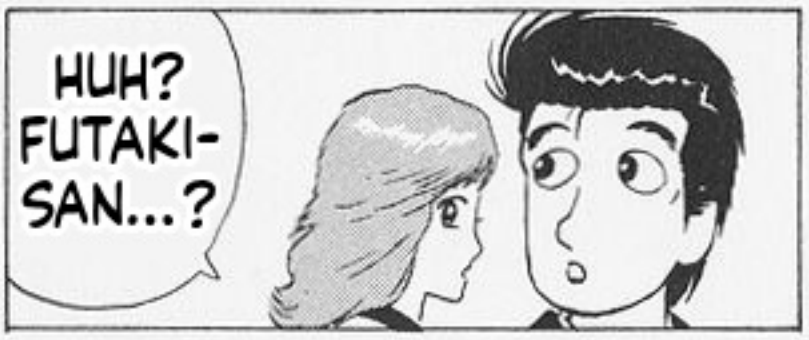

WHAT ARE YOU SAYING? THAT'S RIDICULOUS.
BEING A PHOTOGRAPHER IS NICE, YOU GET TO BEFRIEND FAMOUS ACTRESSES.

I'M SHOOTING THE RISING STAR SAWAKO ONO AGAINST THE BACKDROP OF THE NEW LANDMARK IN TOKYO, THE NITO TWIN TOWER.

OH, A MEETING FOR THE RESTAURANT'S OPENING... SOUNDS INTERESTING, I'LL TAG ALONG.
LET'S TAKE A LITTLE BREAK--!

YAMAOKA-SAN!

9


HUH? FUTAKI-SAN...?

YAMAOKA-KUN, FEEL FREE TO USE THIS ENTIRE FLOOR.

THAT'S AMAZING, WE CAN EVEN PLAY SOCCER!

IT'S SO SPACIOUS!

NO MATTER WHAT KIND OF RESTAURANT IT IS, IT'S ALL UP TO YOU.

SAFETY

A RESTAURANT THAT SERVES THE 'ULTIMATE MENU'...

HMM... THIS SEEMS LIKE IT'S GOING TO BE MORE INTERESTING THAN I INITIALLY THOUGHT...

10

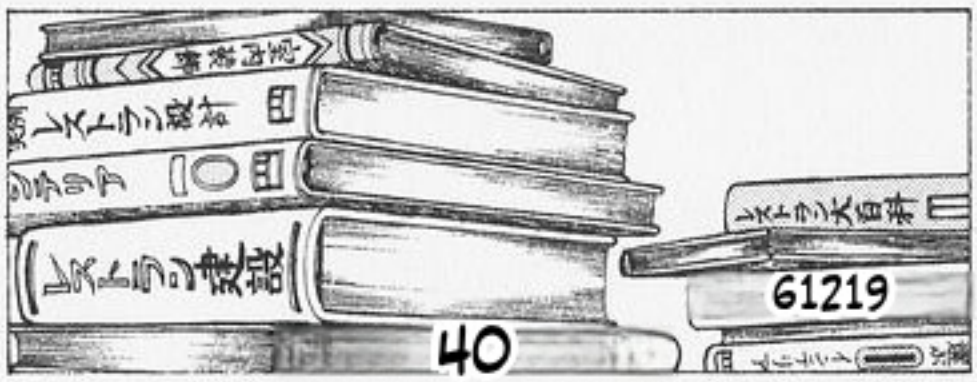
SAFETY

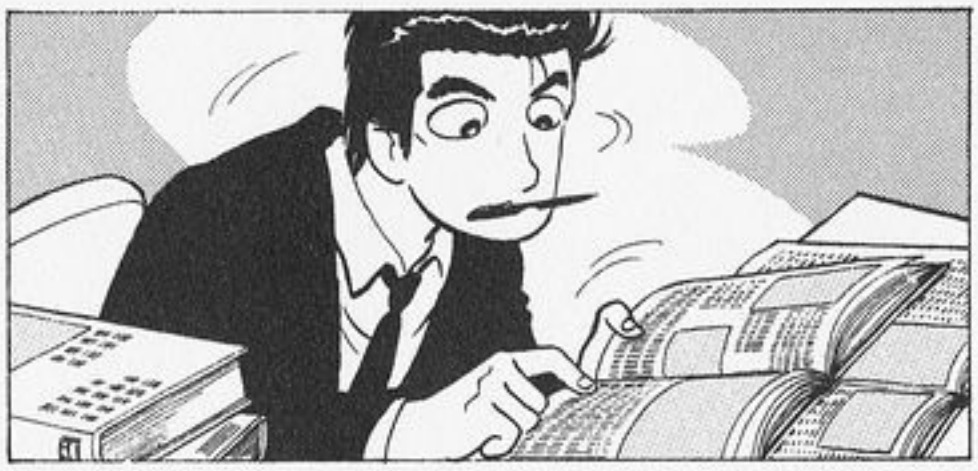
.....

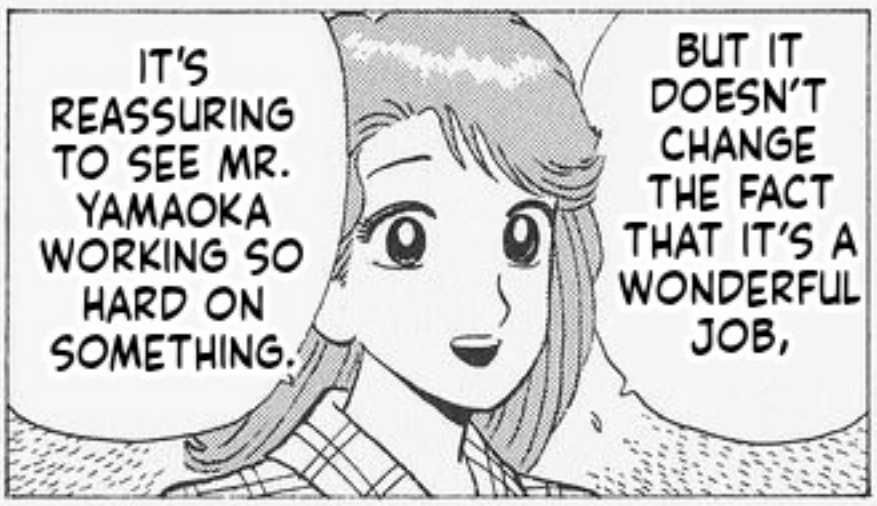
IF IT'S YAMAOKA, THERE'S NO DOUBT SOMETHING WONDERFUL WILL COME OUT!

ギィ

DELICIOUS!







11

チン…

YES... WELL THEN...

HUH? CHAIRMAN FUTAKI... TONIGHT? I GUESS THAT'S FINE, BUT...

コホン

NOTHING.

NOTHING'S WRONG WITH US, WHAT'S WRONG WITH YOU?!

WHAT'S WRONG?

12

WHEN I TRIED IT, I FOUND IT INTERESTING AND QUITE REWARDING.

I HEAR YOU'VE BEEN WORKING HARD ON THE NEW PROJECT, AND I APPRECIATE IT.

DELICIOUS!

13

Y-
YEAH.....

I'M HOPING FOR A GOOD RESPONSE.

THIS IS SURPRISING.....

WELL, TAKE YOUR TIME TO THINK IT OVER.

I WAS LUCKY TODAY.

YOU ACTUALLY AGREED TO COME TO DINNER WITH ME!

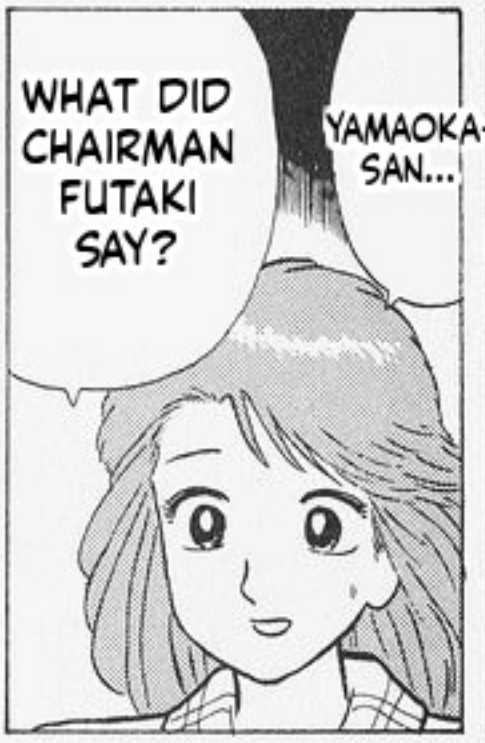
BAR
馬鹿の巣

YAMAOKA, COULD IT BE THAT.....

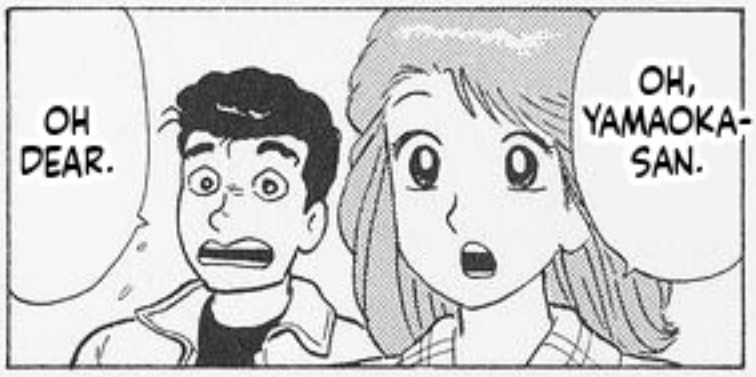
.....

DELICIOUS!

THIS BAR HAS NO MUSIC, NO HOSTESSES, AND IT FEELS NICE..
LET'S HAVE A LIGHT DRINK.


WHAT DID CHAIRMAN FUTAKI SAY?
YAMAOKA-SAN...

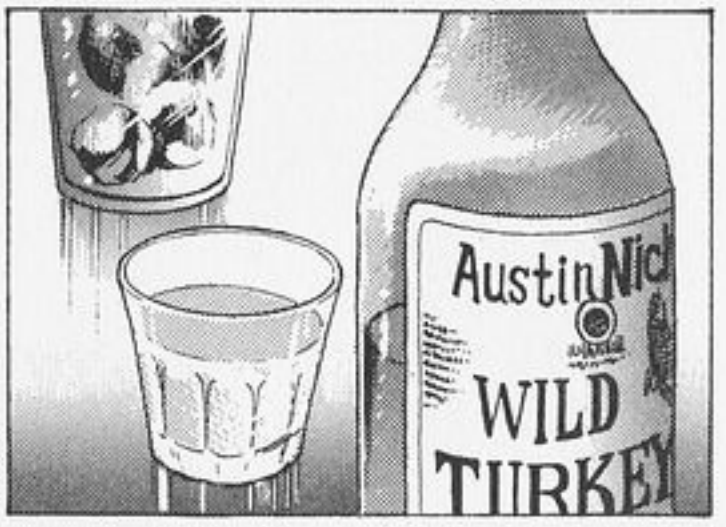
Y-YEAH, THAT'S RIGHT, JUST THE TWO OF US!


OH DEAR.
OH, YAMAOKA-SAN.

OH... JUST THE TWO OF YOU?

TO ACTUALLY OWN AND RUN THE RESTAURANT?!
HE WANTS TO HIRE YOU?!

U--- M... WELL...


Austin Nich
WILD TURKEY

THAT'S AMAZING, A HUGE PROMOTION, GOOD FORTUNE IS COMING YOUR WAY.

BUT STILL...

THAT'S NOT A BAD OFFER, BUT...

THEY WANT ME TO EVENTUALLY OVERSEE NOT JUST THE RESTAURANT, BUT THE ENTIRE FOOD DIVISION.

THE NITO GROUP WILL BE FOCUSING ON THE FOOD INDUSTRY MOVING FORWARD, SO,

SO, RATHER THAN JUST LAZING AROUND TOZAI'S OFFICE, YOU CAN MOVE TO A MORE FULFILLING JOB THAT YOU'LL BE PASSIONATE ABOUT!

RECENTLY, YOU'VE BEEN PUTTING A LOT OF EFFORT INTO YOUR WORK, AND IT'S WONDERFUL.

HUH?

YAMAOKA, GO FOR IT.

OH, YAMAOKA-SAN.

I SEE... SO YOU'RE IN FAVOR, HUH...

SO SOON, I'M GOING TO BE YOUR AUNT, RIGHT?!

WHAT-DO YOU MEAN, MS. FUTAKI'S AUNT? DON'T BE SO FORMAL.

WELL THEN.

WOW, MS. FUTAKI'S AUNT!

AND AFTER THAT, YOU'LL MARRY MARIKO...

YOU'RE JOINING THE FUTAKI GROUP, RIGHT?!

HUH? WHAT DO YOU MEAN?!

SEE YOU.

IT'S SO EXCITING!

WHOA! WAIT A MINUTE!

DON'T JOKE AROUND, THAT'S NOT TRUE!!

TODAY'S MEETING WITH CHAIRMAN FUTAKI INCLUDED THAT, HUH...

WOW... YAMAOKA IS GOING TO MARRY FUTAKI...

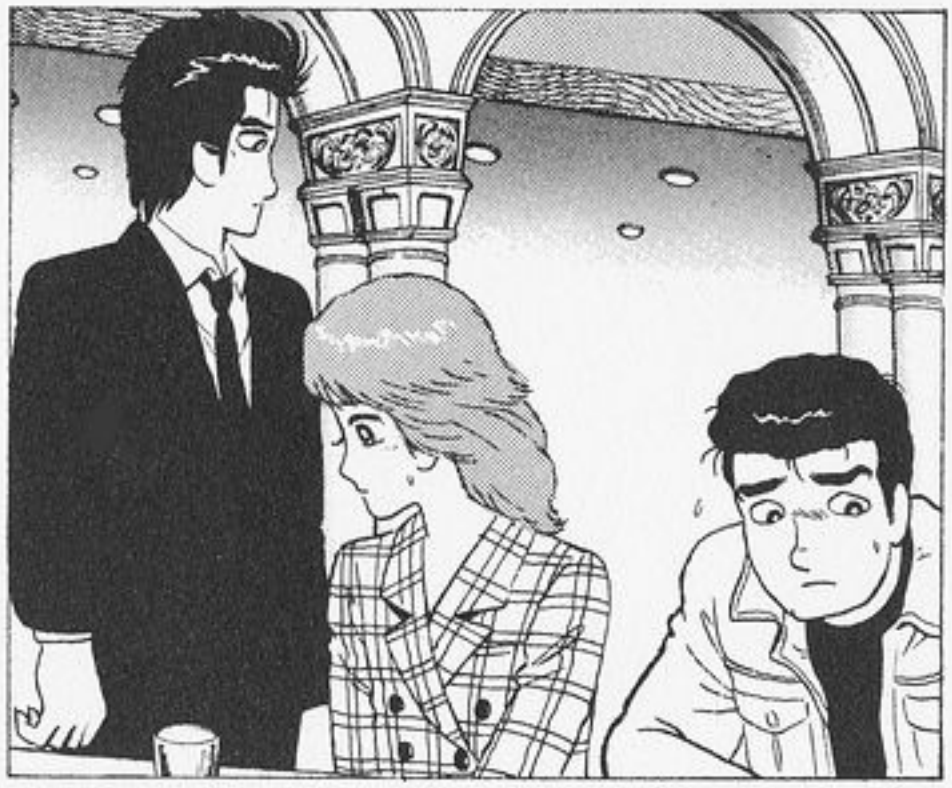
YOU CAN TAKE ON VARIOUS THINGS AND LEAD A FULFILLING LIFE.

RATHER THAN LIVING A LIFE WITHOUT PURPOSE,

BUT... MARRYING FUTAKI MIGHT BE A GOOD THING FOR YOU.

W- WELL...

DELICIOUS!



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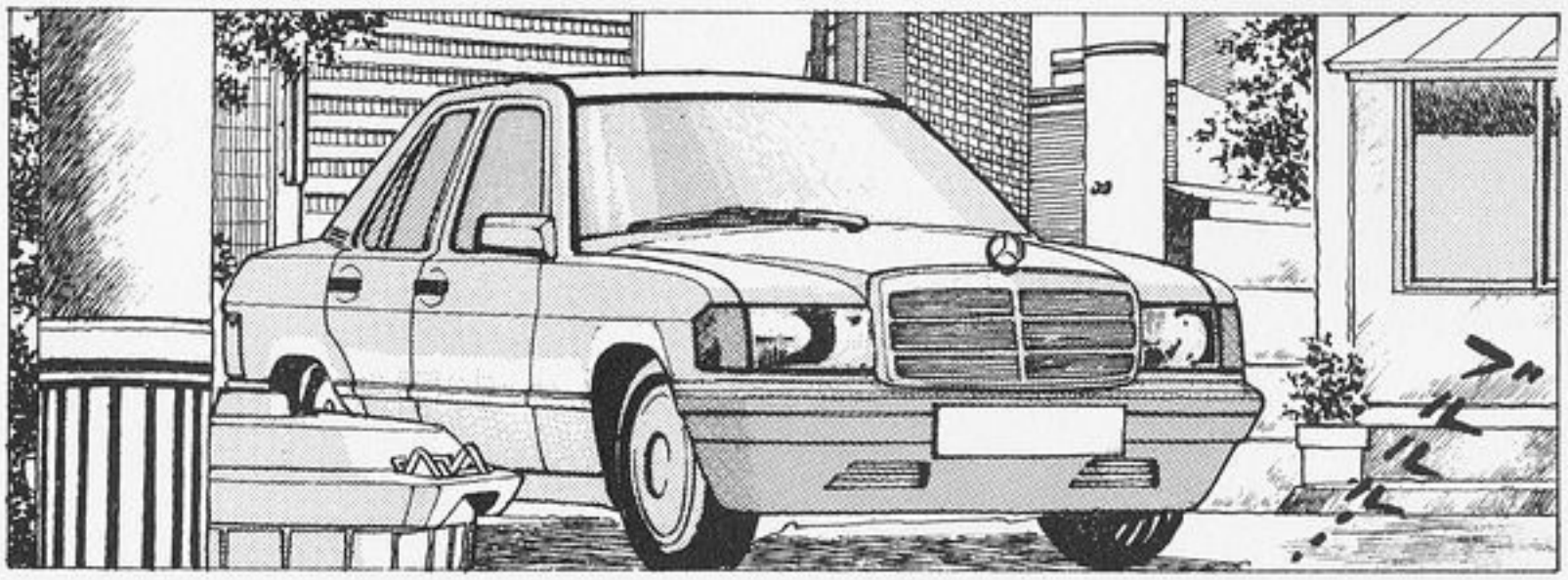


THAT'S A GOOD RESPONSE, ISN'T IT?
I HEARD YOU WANTED TO TELL ME YOUR ANSWER, SO I CAME FLYING OVER.

WELL, ANYWAY, PLEASE COME IN.

佐伝

IT LOOKS LIKE A LOT OF PEOPLE ARE GATHERED...

OH MY,

TO ENJOY FOOD DELICIOUSLY, IT'S BETTER TO HAVE MORE PEOPLE.

WELCOME, GRANDFATHER.

WELL THEN, PLEASE START.

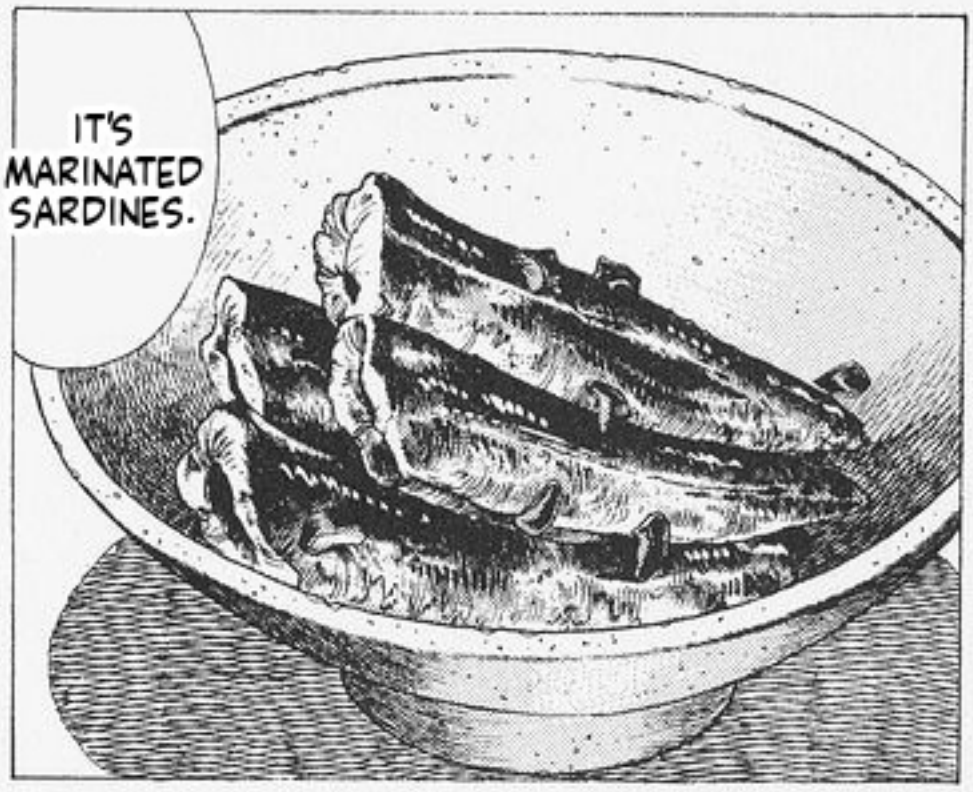
20

IT SEEMS BETTER TO EAT IT WITH GINGER THAN WASABI.

HERE IS THE SARDINE SASHIMI.

OH, THE SKIN IS SHINY! THIS IS FRESH SARDINE.

DELICIOUS!



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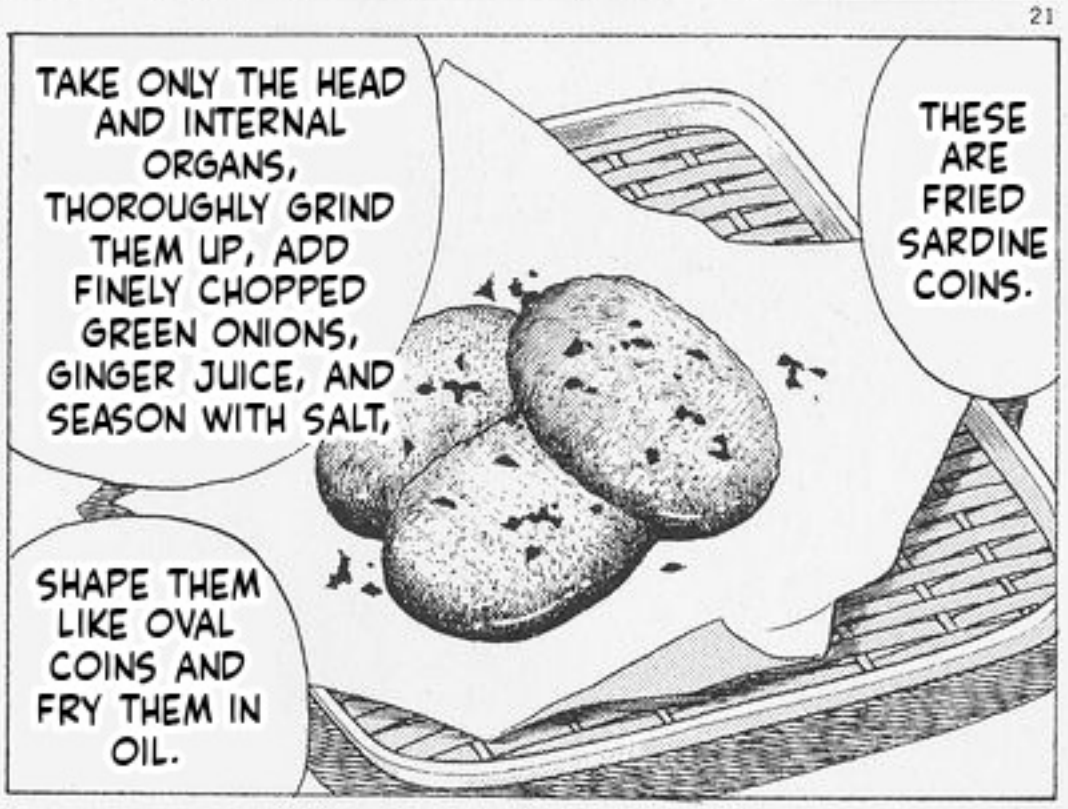

.....

IT WAS INSPIRED BY THE KOREAN DISH BEEF SASHIMI YUKHOE.

THIS IS SARDINE YUKHOE.

SARDINE HAMBURGER.

SARDINE FISH CAKE SOUP.

IT'S CALLED 'SADEN' AS A PLAY ON WORDS WITH SARDINES.

HUH? DIDN'T YOU SEE THE NAME OF THIS RESTAURANT?

22

THIS RESTAURANT SPECIALIZES IN SARDINE DISHES.

OH, UM...

WHAT THE... ALL OF THIS IS SARDINE DISHES...

W-WAIT A MINUTE, YAMAOKA-KUN.

DELICIOUS!

W-WHAT? WHY IS THIS...?

THIS IS MY RESPONSE TO CHAIRMAN FUTAKI.

AND,

23

SARDINES HAVE BEEN CALLED LOWLY FISH SINCE ANCIENT TIMES.

UNLIKE SEA BREAM, FLOUNDER, OR SWEETFISH, IT HAS NO CONNECTION TO HIGH-END RESTAURANTS.

NOW THAT THE CATCH OF FISH HAS DECREASED, ITS VALUE AS A FISH IS FINALLY BEING RECOGNIZED,

THE OWNER OF THIS RESTAURANT STARTED SPECIALIZING IN SARDINE DISHES EVER SINCE IT WAS LOOKED DOWN UPON AS A LOWLY FISH.

IT HAS BEEN TREATED AS THE LOWEST AMONG FISH.

SINCE ANCIENT TIMES, IT HAS BEEN USED AS FERTILIZER FOR FIELDS, AND NOW IT EVEN SERVES AS FEED FOR FARMED FISH,

UM...

IT MAY BE HUMBLE.

FROM THE PERSPECTIVE OF A HIGH-END RESTAURANT THAT BOASTS ABOUT USING EXPENSIVE INGREDIENTS AND USING ITEMS THAT COST AN EYE-WATERING AMOUNT,

HE'S BETTING HIS LIFE ON SARDINES.

TO PUT IT GRANDLY, THE OWNER HERE,

THIS IS BECAUSE THE OWNER HERE HAS BUILT THIS CASTLE WITH THEIR OWN POWER, REGARDLESS OF WHAT OTHERS THINK.

IT IS NOT SOMETHING GIVEN BY FORTUNE OR THE POWER OF OTHERS.

IT MAY LOOK SHABBY, BUT THE SPIRIT IS NOBLE.

BUT THE TASTE IS THE TRUTH, AND THE HEART IS ONE.

TO ME, THIS RESTAURANT SHINES BRIGHTER THAN ANY ORDINARY HIGH-END AND LUXURIOUS ESTABLISHMENT.

24

NO MATTER WHAT KIND OF TREASURE ONE ACQUIRES, THE SENSE OF ACHIEVEMENT HELD BY THE OWNER HERE CANNOT BE ATTAINED.

ACCEPTING CHAIRMAN FUTAKI'S OFFER IS LIKE JUMPING FROM A PLANE THAT SOMEONE ELSE FLEW, PARACHUTING DOWN TO A MOUNTAIN OF TREASURE.

EH?

DELICIOUS!

YOU SAY IT'S MEANINGLESS UNLESS YOU ACHIEVE SOMETHING ON YOUR OWN WITH YOUR BELIEFS...

I SEE... EVEN AMONG SMALL FRY LIKE SARDINES, ONE MUST MAINTAIN THE MENTAL FREEDOM TO DISCOVER THE TRUE FLAVOR,

.....

BUT YOU WILL HELP ME WITH THAT RESTAURANT, RIGHT?

NO, I UNDERSTAND, I'LL RETRACT THAT OFFER.

GRANDFATHER...

YES, THAT SOUNDS INTERESTING.

25

NOW, PLEASE BRING ME MORE SARDINE DISHES, ONE AFTER ANOTHER.

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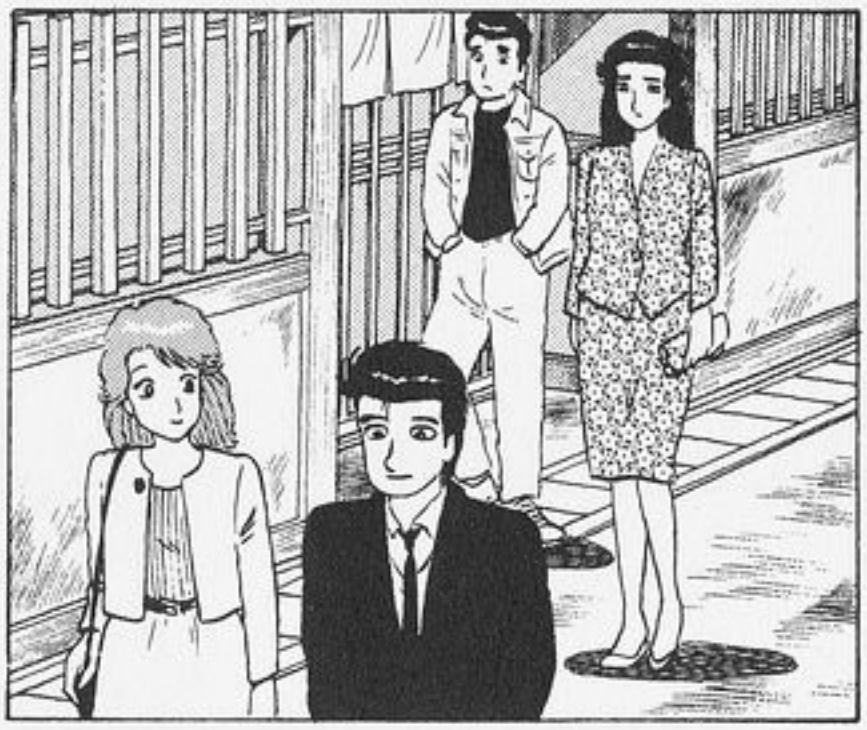
佐伝

I'M RELIEVED TO HEAR THAT.



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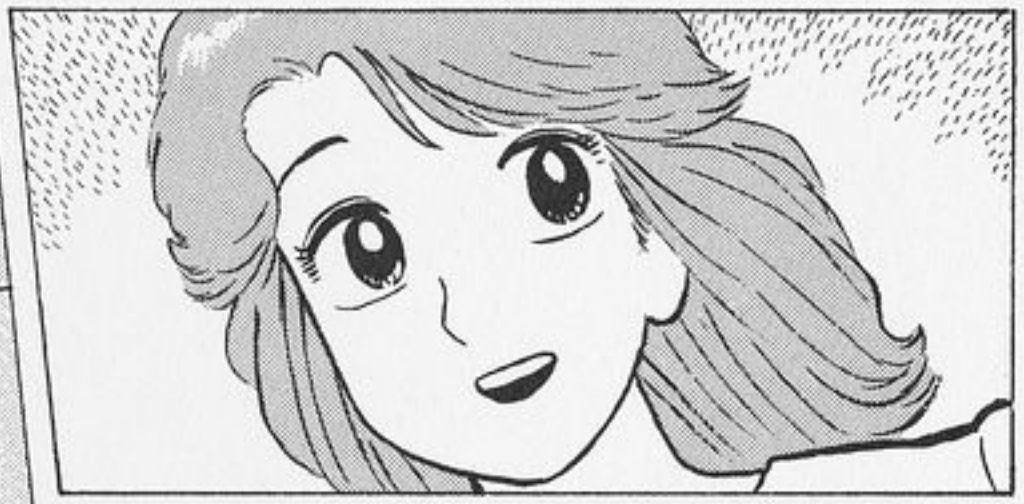

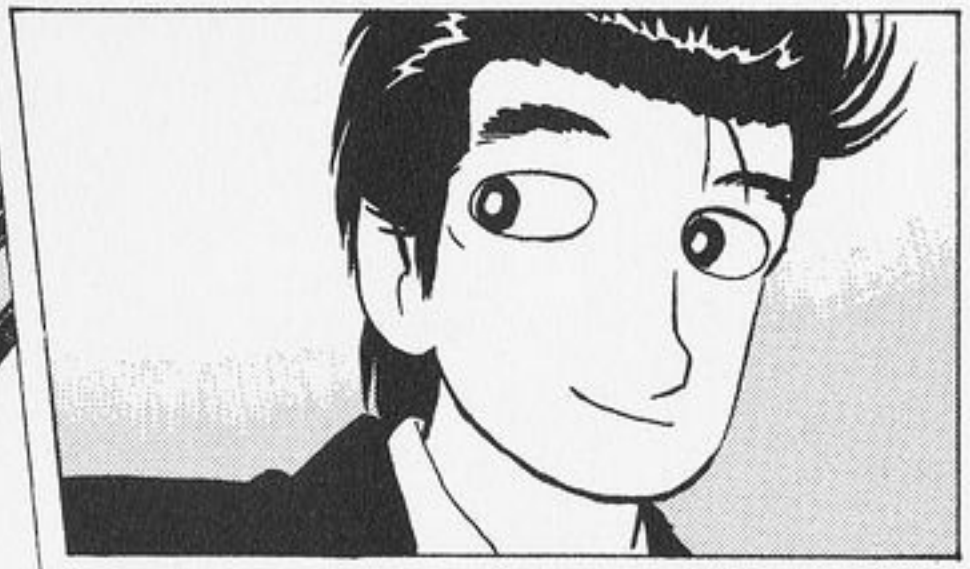

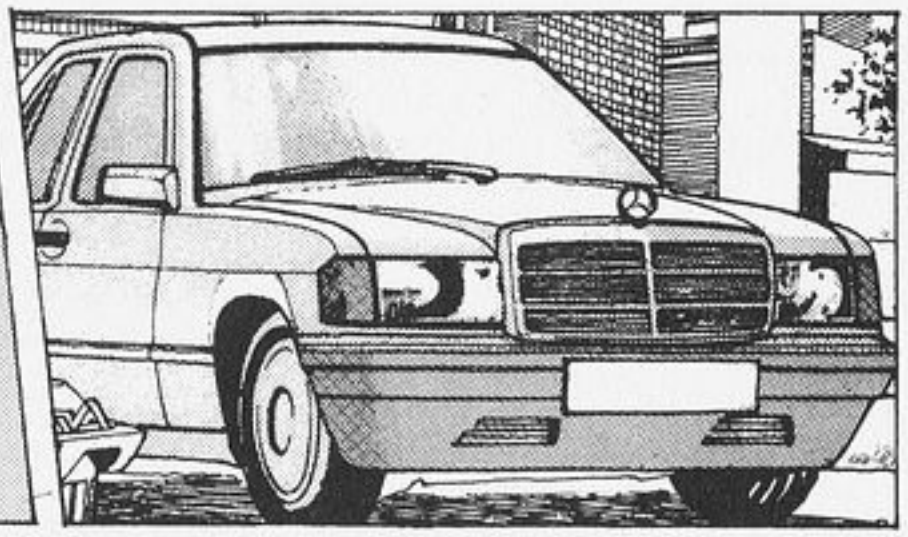

第6話

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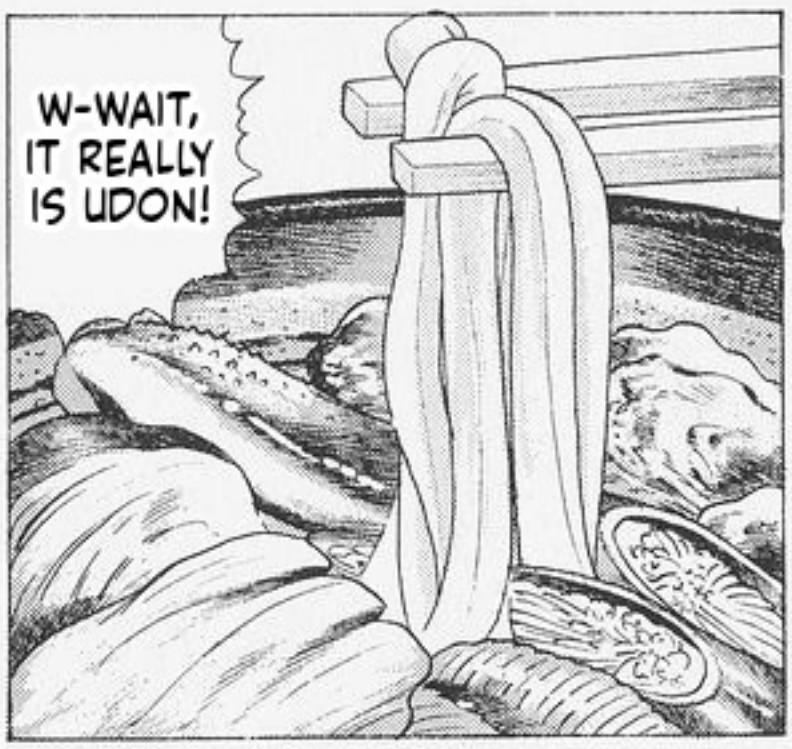
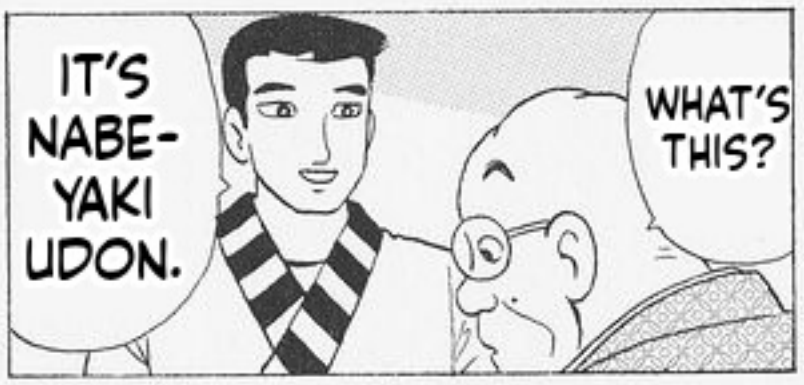
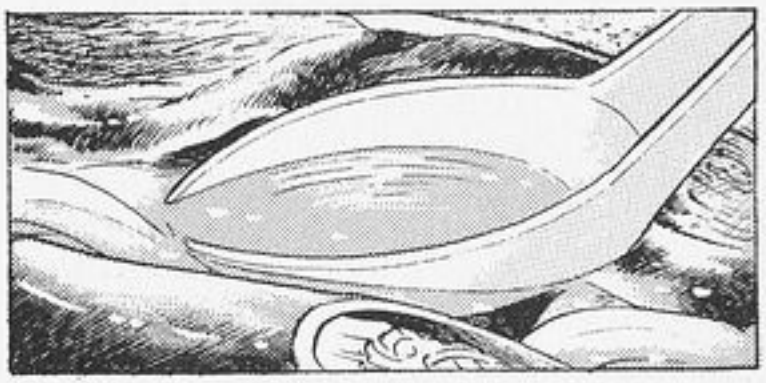
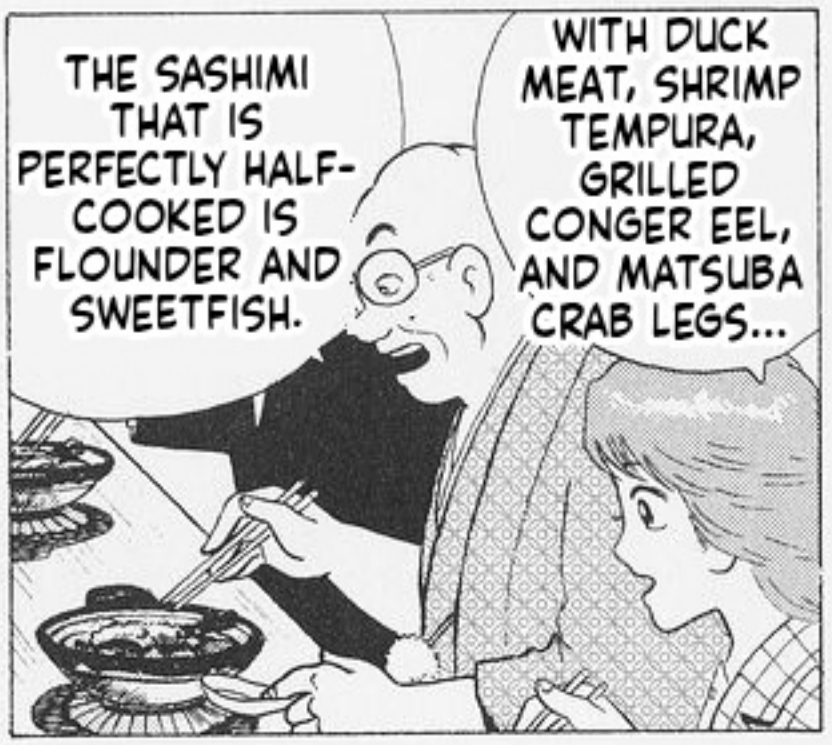
IT'S COLD OUTSIDE WITH THE BITING WIND, BUT ENJOYING SOMETHING WARM AND DELICIOUS IS UNBEATABLE.
IT'S THE ESSENCE OF WINTER.
I TRIED MAKING SOMETHING A LITTLE DIFFERENT TODAY.
OH, WHAT COULD IT BE?
IT'S PERFECT FOR A COLD NIGHT LIKE THIS.

DELICIOUSNESS 25









I RECEIVED HELP FROM THOSE WHO SUPPORTED ME UNTIL I COULD MANAGE THIS SHOP SOMEHOW.

I HAD A CUSTOMER WHO SAID THE SAME THING...

THANK YOU VERY MUCH.

HMM... IT CAN ONLY BE DESCRIBED AS EXTRAORDINARY SKILL.

WOW... I'VE NEVER HEARD THAT STORY BEFORE.

SO, HOUKI-SAN REALLY UNDERSTOOD GOOD FLAVORS, DIDN'T HE?

SO YOU WERE FAVORED BY THE FAMOUS GOURMET, MR. HOUKI!

OH, REALLY? LIKE WHO?

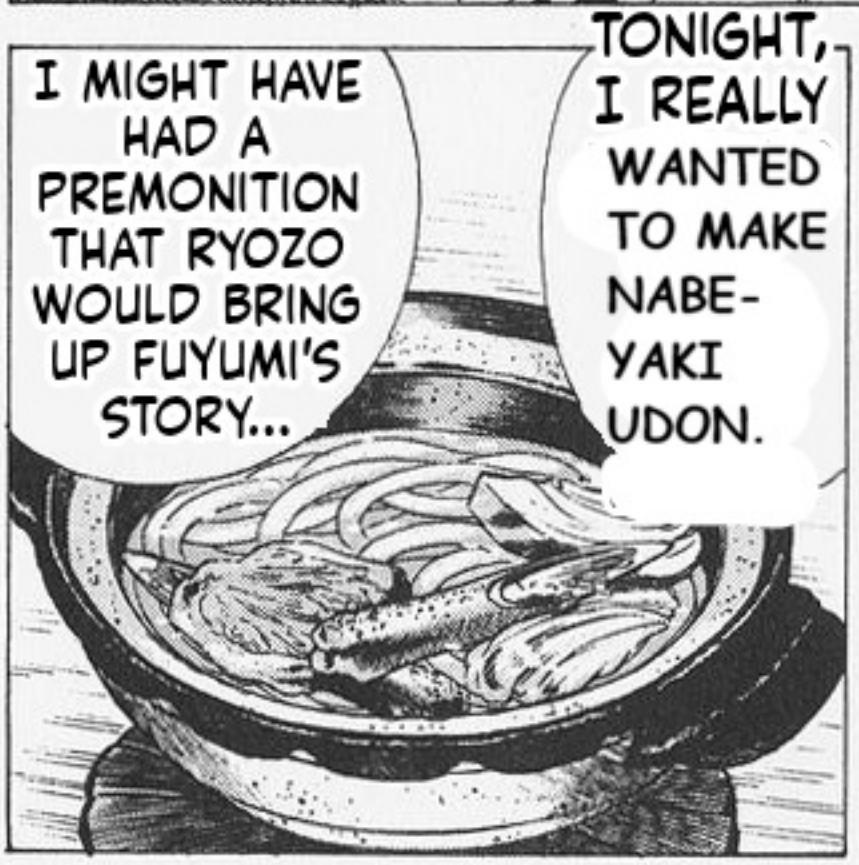
WELL, THERE WAS HOUKI, THE PRESIDENT OF HOUZEN INDUSTRIES.

CAN'T YOU SEE THAT I'VE GOT CUSTOMERS, RYOZO?!

FOOL!

BROTHER!

DELICIOUSNESS 25



5

IT'S LIKE A DISH MADE FROM THE MEMORIES LEFT BY FUYUMI...

THIS NABE-YAKI UDON WAS SOMETHING FUYUMI CAME UP WITH.

AFTER TRAINING IN KANSAI, I WORKED AT A RESTAURANT IN TOKYO.

AND IT WAS THERE THAT I MET FUYUMI.

6

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WOULD YOU JOIN ME...?

DELICIOUSNESS 25

I HAVE LIVED WITH TWO MEN BEFORE.

IN THE PAST, I...

BUT...

I'M SO HAPPY...

WHAT MATTERS TO ME IS HOW TO LIVE THE PRESENT AND THE FUTURE TOGETHER WITH FUYUMI...

I NEVER ASKED FUYUMI ABOUT HER PAST RELATIONSHIPS OR WHY SHE BROKE UP WITH THEM.

7

WE WERE VERY ENTHUSIASTIC, BUT...

HOWEVER, THE SHOP DID NOT PROSPER AS WE HOPED, AND TOUGH DAYS CONTINUED...

WE OPENED A SHOP SIX YEARS AGO, PILING UP SAVINGS WITH FRUGALITY AND ADDING DEBT.

I GATHERED THE BEST INGREDIENTS, PREPARED MYSELF WITH GREAT CARE, AND WAS EAGER TO DO MY BEST...

THEY KNEW I HAD OPENED MY SHOP AND MADE A RESERVATION.

ONE DAY, A CUSTOMER WHO USED TO VISIT MY PREVIOUS SHOP,

ジリリーン

IF THEY LIKE IT, THEY WILL PROBABLY INTRODUCE OTHER CUSTOMERS AS WELL.

TODAY IS A MATTER OF LIFE AND DEATH.

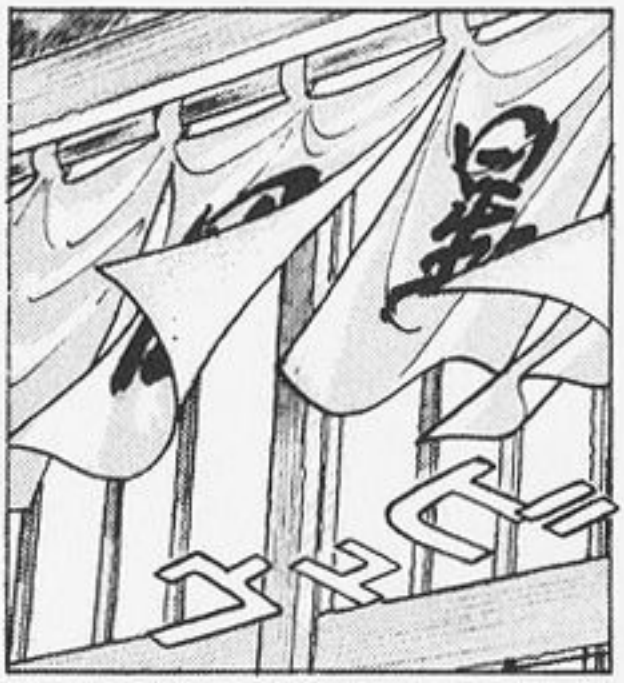
8

HOWEVER, THE CUSTOMER FELL ILL AND CANCELED THE RESERVATION...

YES, THIS IS 'OKABOSHI.'

EH?!

DELICIOUSNESS 25



9

THIS IS MY FIRST TIME HAVING SUCH A LUXURIOUS NABE-YAKI UDON!

WOW, AMAZING!

HEY, CAN I GET SOMETHING TO EAT?

ヒック

ガラ

10

WHAT?! THIS IS NABE-YAKI UDON?!

WHAT'S THAT?

ジィー

T-THIS IS NABE-YAKI UDON...

I'M SORRY, BUT TONIGHT IS ALREADY...

ズズー

ズズーフー

IN A DINING ESTABLISHMENT, THE CUSTOMER COMES FIRST. I WILL TAKE THIS!

SHUT UP!

BUT, I MADE IT FOR HER...

ハロー

IS THIS REALLY WHAT YOU CALL NABEYAKI UDON?!

WHAT A BLASPHEMY!

YOU ARE NOT AN ORDINARY PERSON!

MASTER!

11

OVERPOWER OR MUDDLE EACH OTHER; INSTEAD, THEY HARMONIZE ELEGANTLY AND ARE EVEN REFRESHING.

HOWEVER, DESPITE GATHERING SUCH STRONG-FLAVORED INGREDIENTS, THEY DO NOT

THIS SEEMS TERRIBLY VULGAR AT FIRST GLANCE, EXTRAVAGANTLY WASTING EXPENSIVE INGREDIENTS; NORMALLY, THIS WOULD BE CONSIDERED HERETICAL.

THANK YOU!

I'M GOING TO COME BY OFTEN FROM NOW ON!

I SEE YOUR SKILLS ARE QUITE PROFOUND!

AS THOSE WORDS SUGGESTED, HOUKI-SAN FREQUENTLY VISITED US.

AND THOSE CUSTOMERS IN TURN BROUGHT IN MORE, AND SOON THE SHOP BECAME PROSPEROUS...

EACH TIME, HE BROUGHT NEW CUSTOMERS WITH HIM.

SO, WHAT HAPPENED TO FUYUMI?

12

ON THE NIGHT OF THE WAKE, WHILE WE WERE HELPING OUT,
THEN, AFTER A WHILE, MR. HOUKI PASSED AWAY...
THE SHOP WAS COMPLETELY BURNED DOWN BY A FIRE THAT BROKE OUT NEXT DOOR.

AFTER THAT, I SOMEHOW WENT INTO DEBT AGAIN AND MANAGED TO REBUILD THE SHOP, BUT SINCE THEN FUYUMI HAS...
I DON'T UNDERSTAND.
SURELY, SHE MUST HAVE LOST INTEREST IN ME...

THE NEXT DAY, FUYUMI DISAPPEARED.

WHY WOULD SHE ABANDON YOU...!
OH MY!

13

THE REAL STORY...?

WHAT DO YOU KNOW ANYWAY?
I HEARD THE REAL STORY FROM FUYUMI-SAN!

BROTHER, THAT'S NOT TRUE!
THAT'S NOT IT!

WHAT DID YOU SAY?

, HOW COULD IT BE!

I'M A BRINGER OF MISFORTUNE!

温泉旅館
湧泉閣

HE FAILED IN STOCKS AND TOOK HIS OWN LIFE...

AND THE SECOND PERSON WAS,

ONE DAY, HE FELL ILL AND THEN QUICKLY DIED...

THE FIRST MAN I WAS WITH WAS HEALTHY AND DOING WELL IN BUSINESS UNTIL,

THAT VERY NIGHT, OUR SHOP BURNED DOWN...

AT THAT TIME... OUR BENEFACTOR PASSED AWAY...

14

I FELT LIKE I HAD BROUGHT MISFORTUNE UPON US AGAIN...

OH NO, NOT AGAIN... I THOUGHT.

EVERYONE WAS HAPPY UNTIL THEY GOT INVOLVED WITH ME.

DELICIOUS!

.....

THAT'S RIDICULOUS...

SEIICHI-KUN IS THE MOST IMPORTANT PERSON TO ME.

I'M A WOMAN HAUNTED BY MISFORTUNE.

THAT'S WHY I SHOULDN'T BE WITH HIM.

I'LL TALK TO PRESIDENT OHARA MYSELF.

YAMAOKA, I'M COUNTING ON YOU.

BROTHER...

15

MR. YAMAOKA...

I'M GOING TOO.

I'M NOT THE KIND OF EMPLOYEE WHO'S EXPECTED TO GET MY BOSS'S PERMISSION JUST TO TAKE A DAY OFF.

WHAT ARE YOU TALKING ABOUT!

温泉旅館
湧泉閣

RYOZO SAID SHE WAS HERE...

...

SHE WAS LOOKING AT THE TRAIN SCHEDULE. THE NEXT EXPRESS IS LEAVING SOON.

DID SHE LEAVE?!

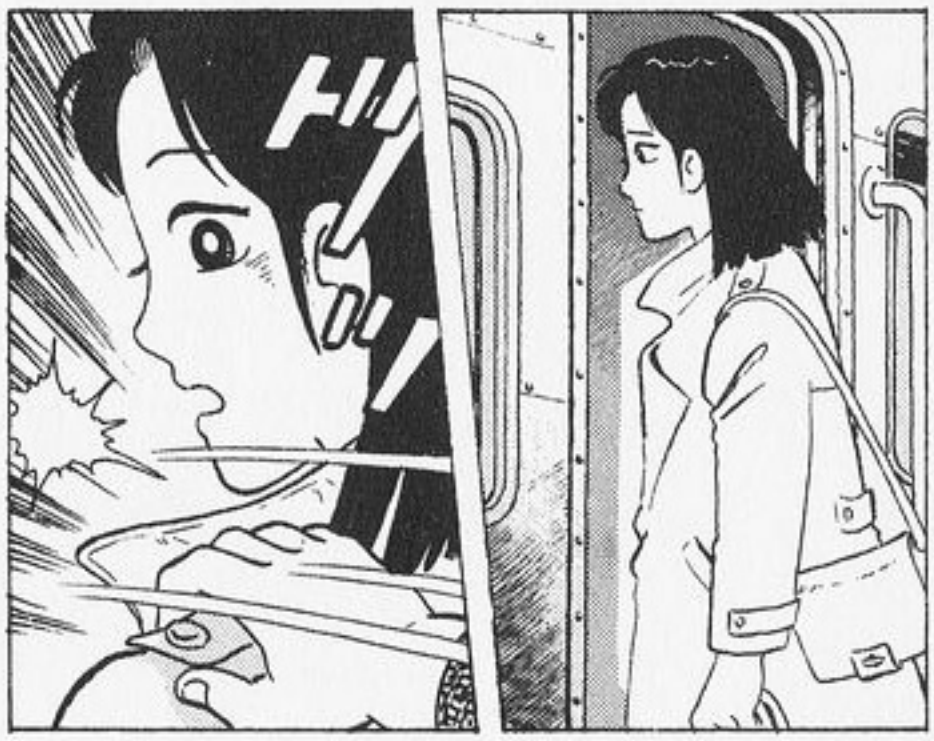
16

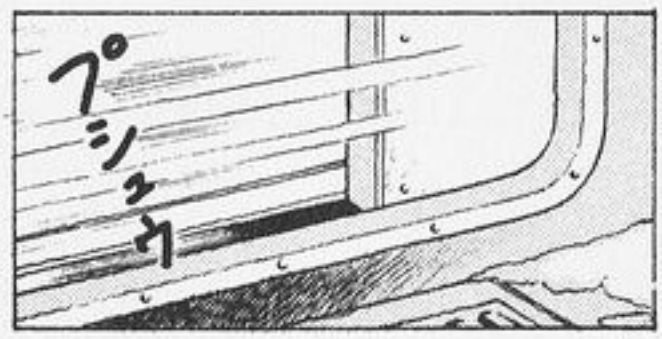
湧泉駅
SENSUI

OKABOSHI, HURRY UP!

IF SHE GETS ON THE TRAIN YOU MIGHT NEVER SEE HER AGAIN!

DELICIOUSNESS
25





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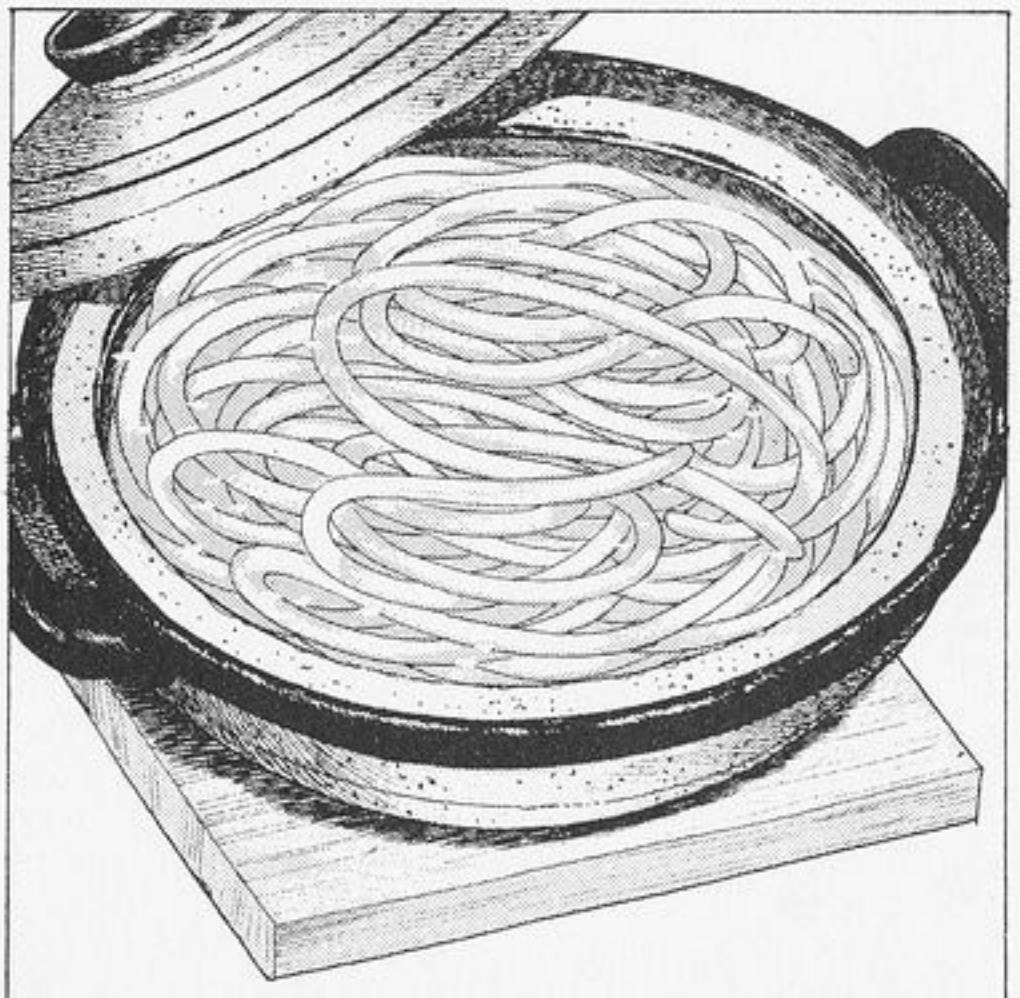
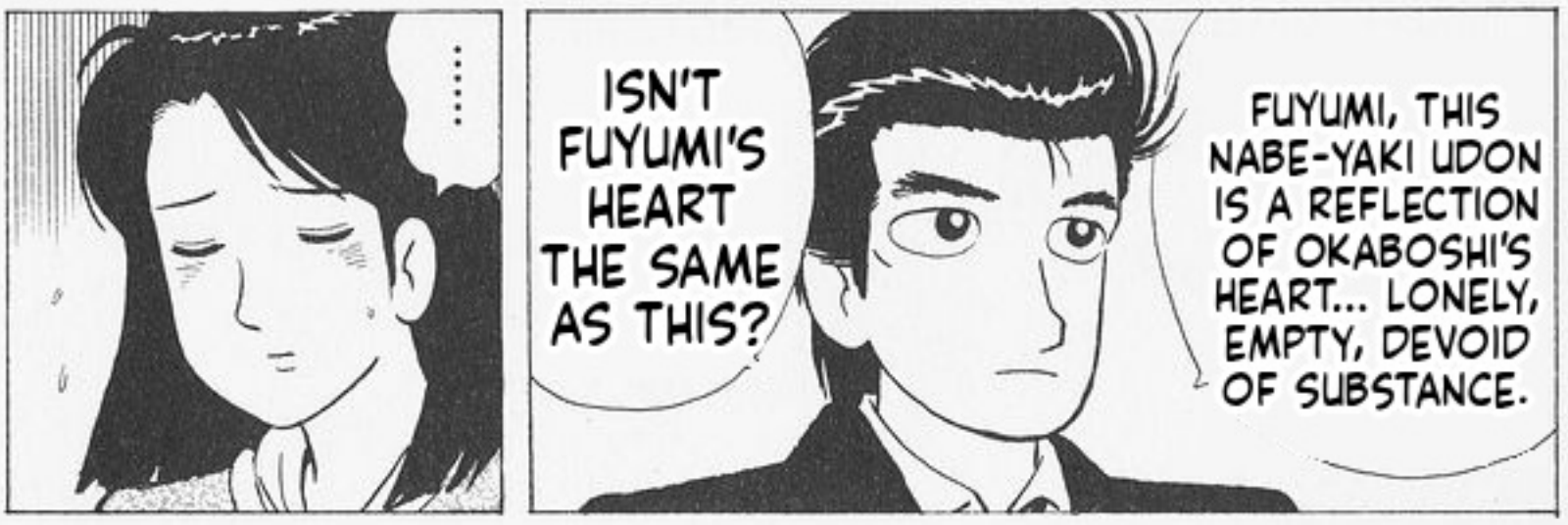
I MADE IT JUST AS YOU ORDERED, BUT...
UM... IS THIS REALLY OKAY?
IT'S FINE, IT'S FINE, THANK YOU.

FUYUMI, PLEASE COME BACK.

OH, IT'S NABE-YAKI UDON...
THERE'S NOTHING INSIDE IT...



DELICIOUS!



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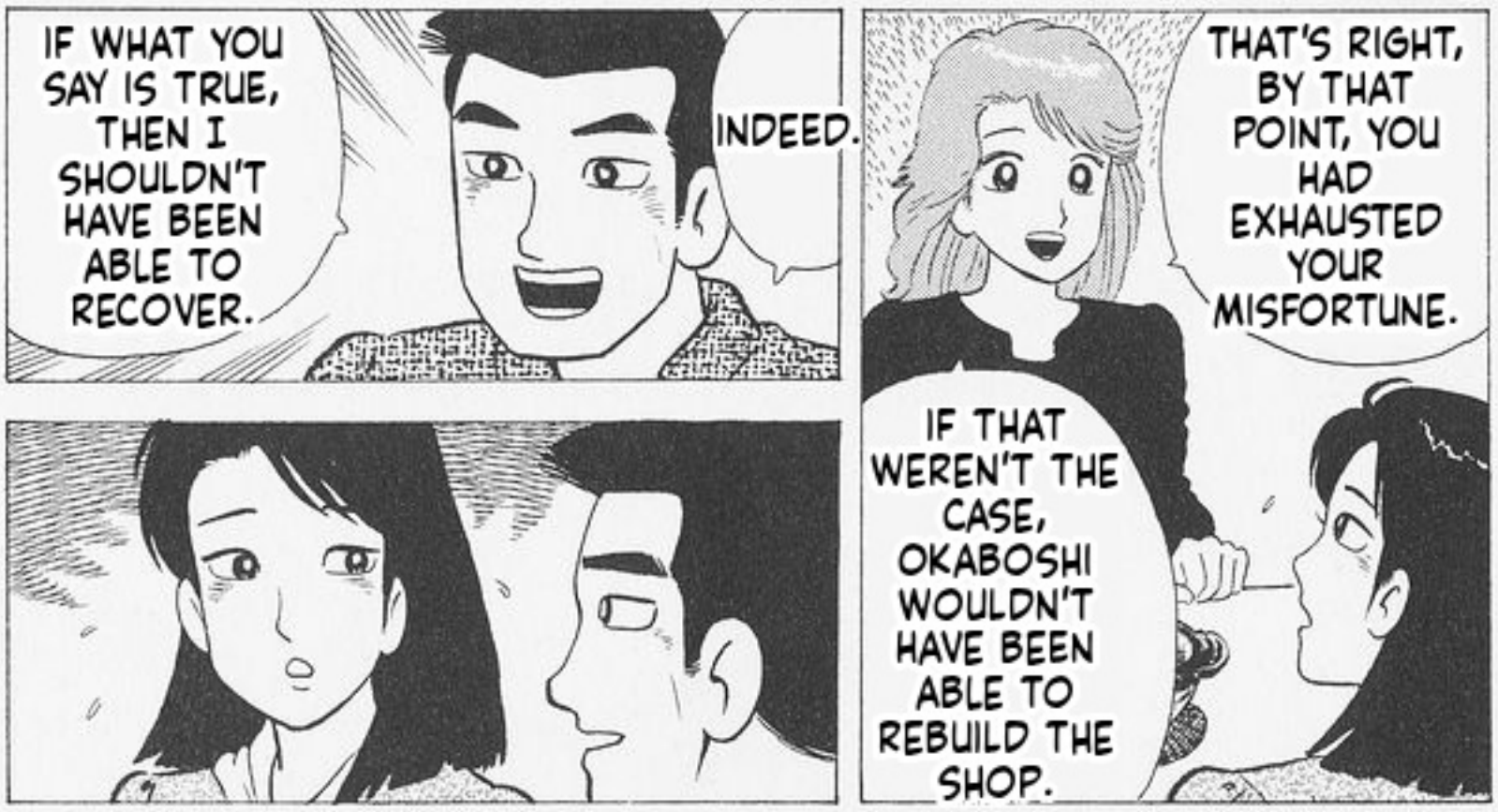

FUYUMI.

BRING ME THE LUCKY NABE-YAKI UDON!

UDON, LET'S ALL EAT THAT LUXURIOUS VERSION!

FUYUMI, INSTEAD OF THIS LONELY NABE-YAKI

20

YOU...!

NEW YEAR'S EVE...

IT'S ALREADY STARTED!

YAMAOKA, YOU'RE LATE.

HOW DARE YOU ALL SNEAKILY EAT SOMETHING THIS DELICIOUS!

SHUT UP!

FIRST OF ALL, WHAT'S WITH THIS NUMBER OF PEOPLE?!

W-WAIT, THAT'S UNFAIR.

OH... OKABOSHI AND MS. FUYUMI, WHAT ABOUT NABE-YAKI UDON?

NEW YEAR'S NABE-YAKI UDON SOUNDS GREAT TOO!

ズズズ

HAVING SOBA ON NEW YEAR'S EVE IS NICE, BUT,

21

THIS SEEMS LIKE IT'S GOING TO BECOME A TRADITION.

THIS IS SOMETHING ELSE!

THANK YOU FOR THE MEAL!

岡星

TWO OF US WILL RELAX.

NO, WE'LL GO HOME AND JUST THE

OKABOSHI SEEMS HAPPY...

IT WAS A LOVELY NEW YEAR'S EVE.

WHAT DO YOU MEAN?

NEXT YEAR FOR SURE...

HAPPY NEW YEAR!!!

JUST MY WISH.

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美味(おい)しんぼ25　—対決!!スパゲッティ—

ビッグ コミックス

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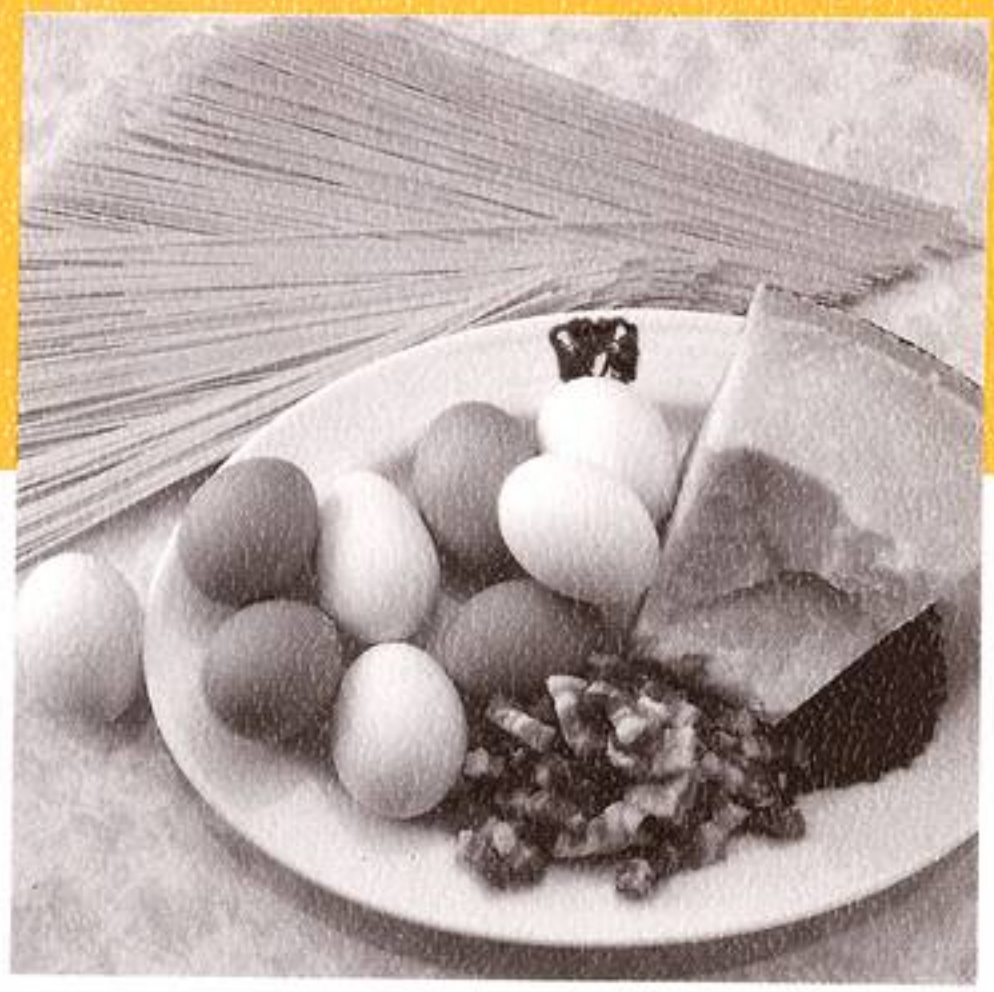

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